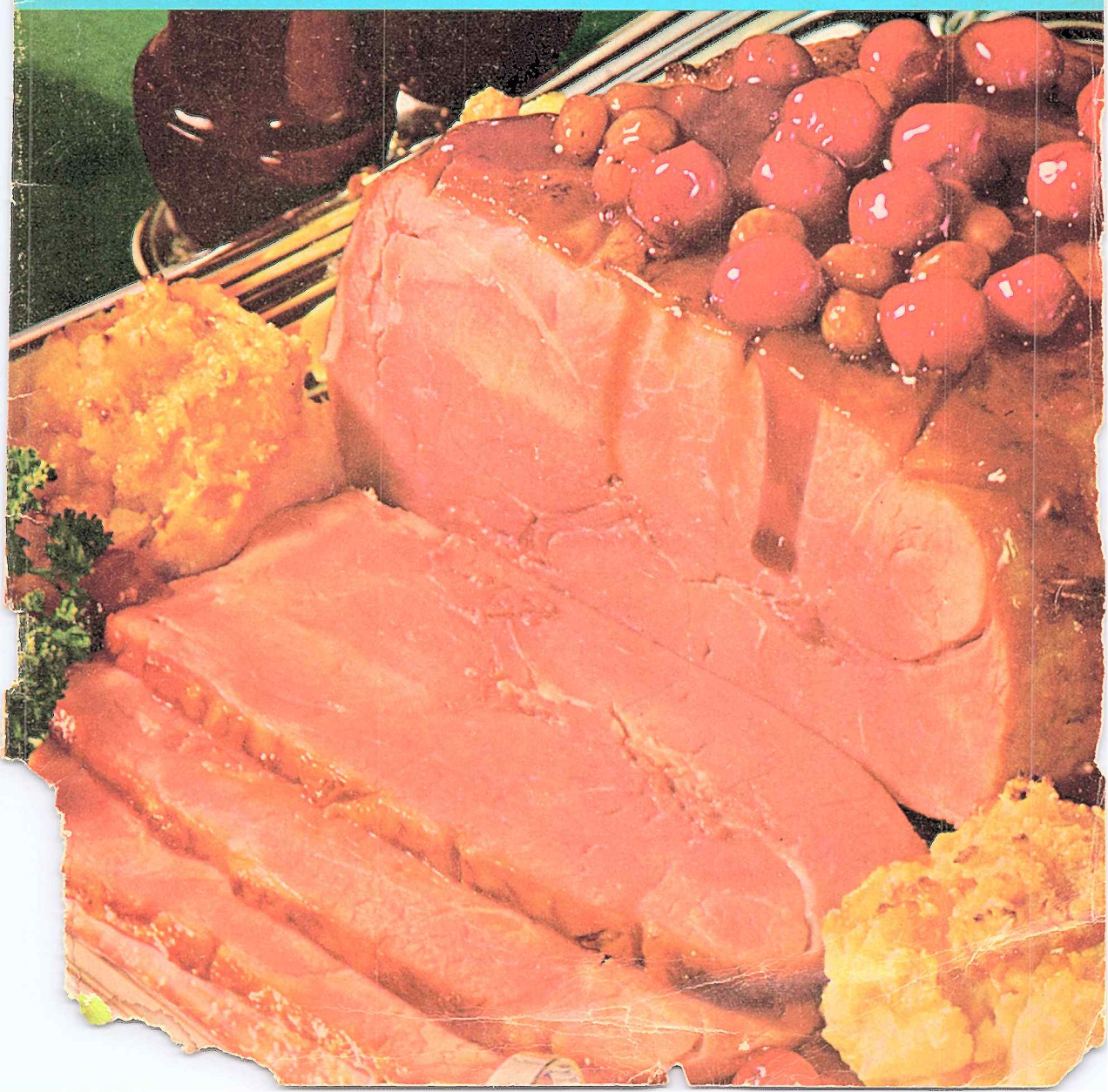
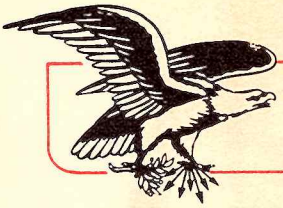
Shortcut Cooking





PRIZE HEADQUARTERS
400 Community Drive
Manhasset, New York 11030

Dear Friend:

Recently you entered the $500,000 "Family Fun and Fortune" Sweepstakes.

The independent judging company, Robert Scott Associates, Inc., determined the distribution of all prizes by electronic computer and has just notified us of the prize you have won.

Unfortunately, it is not one of the major prizes--but it is something that we're sure you will find most welcome and useful...the new Short Cut Cooking booklet, prepared by the editors of Better Homes and Gardens.

In this helpful booklet filled with shortcut tricks you'll find 187 wonderful recipes. Some feature do-ahead ideas while others are for easy foods prepared right on the spot. Broilers, electric skillets, and freezers are used to advantage. There are suggestions for many types of complete menus.

Here are main dishes that go together like magic--indoor and outdoor desserts to satisfy the sweet tooth--sandwich suppers and meals for company. In between are tricks for serving salads and vegetables attractively. Nor have hot breads been overlooked.

Once again we're sorry you didn't win a big prize, but we do thank you for your interest and for entering our sweepstakes.

Cordially,

Martha Callison

Martha Callison
for The Family, Fun & Fortune
Sweepstakes

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On our cover: Doubly delicious is Ham with Cherry Sauce. The luscious topping is made in two steps so that part is used as a glaze before the fruit is added. (See recipe on page 8.)

Photo at left: Shortcut tricks in preparing Apricot Coconut Ring include using a white cake mix and canned apricot halves. Coconut adds a tropical touch. (See recipe on page 34.)

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First Printing

Main dishes like magic

Big-wheel Burger Skillet

See this speedy "meat loaf" on opposite page—

1 tablespoon instant minced onion
½ cup milk
1½ pounds ground beef
1 slightly beaten egg
½ cup quick-cooking rolled oats
2 teaspoons salt
¼ teaspoon coarsely ground pepper
Kitchen bouquet
1 8-ounce can (1 cup) spaghetti sauce with mushrooms
1 8-ounce can (1 cup) kidney beans
Buttered, toasted French bread slices

Soak onion in milk 5 minutes; mix in ground beef, egg, rolled oats, salt, and pepper. Mound in 10-inch skillet. With wooden spoon handle, score in 5 or 6 wedges. Brush top lightly with kitchen bouquet.

Combine spaghetti sauce and kidney beans (with liquid). Pour over meat mixture. Simmer uncovered 20 to 25 minutes or till done. Serve wedges on French bread slices; spoon sauce over. Serves 5 or 6.

One-step Tamale Pie

1 pound ground beef
1 cup chopped onion
2 cloves garlic, minced
• • •
2 8-ounce cans seasoned tomato sauce
1 cup milk
2 slightly beaten eggs
1 12-ounce can whole kernel corn, drained
½ cup sliced pitted ripe olives
Few dashes bottled hot pepper sauce
¾ cup yellow corn meal
2 to 2½ teaspoons chili powder
2 teaspoons salt

In large skillet, cook ground beef, onion, and garlic till meat is browned and onion is tender. Stir in remaining ingredients. Turn into 12x7½x2-inch baking dish.

Bake in moderate oven (350°) 45 minutes or till knife inserted comes out clean. Cut in squares. Makes 8 servings.

15-minute Stroganoff

1 pound round steak, ¼ inch thick
1 3-ounce can (⅔ cup) broiled sliced mushrooms, with liquid
1 envelope or can *dry* onion-soup mix
1 cup dairy sour cream
2 tablespoons all-purpose flour

Trim fat from meat and reserve. Cut meat diagonally across grain in very thin strips. Heat fat in skillet till you have about 3 tablespoons melted fat (if necessary, add butter); remove trimmings. Brown meat.

Add *⅔ cup water* and mushrooms. Stir in soup mix. Heat to boiling. Blend sour cream and flour. Add to hot mixture. Cook and stir till mixture thickens—sauce will be thin. Serve over noodles. Serves 5 or 6.

Speedy Italian Supper

4 slices bacon
⅓ cup *each* chopped celery and onion
1 3-ounce can (⅔ cup) broiled sliced mushrooms, drained
1 1-pound can spaghetti in tomato sauce

Cook bacon crisp; drain, crumble. In 1 tablespoon of drippings, cook celery and onion. Add mushrooms, spaghetti. Heat to bubbling. Sprinkle bacon over. Serves 3.

Tamale Skillet Meal

½ cup chopped onion
1 1-pound can beef tamales in sauce
1 1-pound can cream-style corn
1 8-ounce can seasoned tomato sauce
½ to 1 teaspoon chili powder
1 cup shredded sharp process cheese
¼ cup sliced pitted ripe olives

In skillet, cook onion in 1 tablespoon butter till tender. Add *sauce* from canned tamales. Stir in next 3 ingredients, and salt and pepper to taste. Simmer uncovered 5 minutes. Add *½ cup* of the cheese.

Cut tamales in half lengthwise; arrange cut side up atop corn mixture. Heat. Trim with remaining cheese and olives. Serves 4.

Saucy Spaghetti in a Flash

1 8-ounce package spaghetti dinner
¾ pound ground beef

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1 8-ounce can seasoned tomato sauce
1 8-ounce can spaghetti sauce with meat
1 3-ounce can (⅔ cup) broiled sliced mushrooms, drained

Cook spaghetti in boiling *unsalted* water according to package directions; drain.

Meanwhile, brown meat; drain off excess fat. To skillet add the envelope of seasonings from spaghetti dinner, the tomato sauce, spaghetti sauce with meat, and mushrooms. Cover and simmer 5 minutes. Spoon sauce over hot spaghetti. Serves 4.

Lazy-day Lasagne

It's a mighty good stand-in for the start-from-scratch kind, ruffly noodles and all—

6 ounces lasagne or wide noodles
¼ teaspoon oregano
1 15½-ounce can spaghetti sauce with meat
1 cup cream-style cottage cheese
1 6-ounce package sliced Mozzarella cheese

Cook noodles in boiling salted water following package directions. Drain. Combine oregano with spaghetti sauce.

In greased 10x6x1½-inch baking dish, alternate layers of noodles, cottage cheese, Mozzarella, and sauce, using sauce for top layer. Bake in moderate oven (375°) about 30 minutes. Makes 4 servings.

Cheese Franks

1 pound (8 to 10) frankfurters

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1 6-ounce roll process cheese food—pepper, garlic, smoky, or bacon flavor
1 3-ounce package corn chips, coarsely crushed (about 1 cup)

Split frankfurters lengthwise, cutting only about ¾ the way through. Place in a shallow baking dish or jellyroll pan. Spread cut surfaces with cheese food; sprinkle cheese generously with crushed corn chips. Bake in moderate oven (350°) until heated through, about 15 minutes. Serves 4 or 5.

Frank-'n-Noodle Supper

Supper's in a skillet! Just plan rolls and salad—that's all you'll need—

1 No. 2½ can (3½ cups) tomatoes
½ cup water
1 envelope spaghetti-sauce mix
1 cup chopped celery
1 tablespoon instant minced onion
1½ teaspoons sugar
6 frankfurters
2 tablespoons butter or margarine
4 ounces (3½ cups) medium noodles
½ cup shredded sharp process American cheese

For sauce, combine first 6 ingredients. Cut franks in thirds diagonally; brown in butter. Add the noodles; pour sauce over, moistening all.

Cover; cook over low heat, stirring occasionally, 25 minutes or till done. Sprinkle with cheese. Makes 4 servings.

Bavarian Wiener Bake

1 pound (8 to 10) frankfurters
1 can condensed cream of mushroom soup
½ cup mayonnaise
1 teaspoon caraway seed
1 1-pound can (2 cups) sauerkraut, drained
4 cups diced cooked potatoes
½ cup buttered soft bread crumbs
¼ teaspoon paprika

Halve 4 franks; reserve. Slice remaining franks ¼ inch thick. Mix soup and mayonnaise. Combine sliced franks with *half* of soup mixture, the caraway seed, and kraut; spread in an 11½x7½x1½-inch baking dish. Stir remaining soup mixture into potatoes; arrange around edge of dish.

Combine buttered crumbs and paprika; sprinkle over potatoes. Arrange halved franks in design on top of casserole. Bake in moderate oven (350°) 30 minutes or till hot. Makes 5 or 6 servings.

Ham-Potato Soup

Combine 1 can frozen condensed cream of potato soup, 1 can condensed cream of mushroom soup, and 2 soup cans milk. Stir in one 2¼-ounce can deviled ham. Heat just to boiling. Makes 4 or 5 servings.

Tuna Jackstraw Casserole

When time's a-flying and the family is "starving," a can opener is your best friend! This casserole is as delicious as it is quick—it's bound to be a favorite!

Tuna Jackstraw Casserole

1 4-ounce can shoestring potatoes

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1 can condensed cream of mushroom soup
1 6½-, 7-, or 9¼-ounce can tuna, drained
1 6-ounce can (⅔ cup) evaporated milk
1 3-ounce can (⅔ cup) broiled sliced mushrooms, drained
¼ cup chopped pimiento

Reserve 1 cup of shoestring potatoes for topper. Combine remaining potatoes with the other ingredients. Pour into 1½-quart casserole. Arrange reserved potatoes on top. Bake uncovered in moderate oven (375°) 20 to 25 minutes or until thoroughly heated. Makes 4 to 6 servings.

Cheese-y Fish Sticks

Place frozen breaded fish sticks on baking sheet. Sprinkle with shredded Parmesan. Bake fish sticks, according to the package directions.

Friday Franks

¼ cup butter or margarine, melted
2 tablespoons lemon juice
1 8-ounce package frozen breaded fish sticks
5 split toasted coney buns
Sandwich spread

Mix butter and lemon juice. Dip fish sticks, coating all sides. Bake at 450° about 12 minutes. Spread buns generously with sandwich spread; place 2 fish sticks in each. Pass catsup, thin onion slices and cucumber slices. Makes 5 servings.

Hurry Tuna Curry

Cook ⅓ cup chopped onion, ¼ cup chopped green pepper, and 1 clove garlic, minced, in 2 tablespoons butter or margarine till tender but not brown. Stir in 1 cup dairy sour cream, 1 teaspoon curry powder, ¼ teaspoon salt, and dash pepper.

Break one 6½-, 7-, or 9¼-ounce can tuna in bite-size pieces; add. Heat slowly, stirring often. Serve over rice. Serves 4.

Whole meal from freezer

It's company good, too! Team Corn-stuffed Pork Chops with orange-glazed yams and tangy asparagus-egg salad. Finale: Gingerbread with whipped cream.

Fillets Elegante

Fish never tasted so good! The creamy shrimp sauce adds special flair—you'll think you're eating in a posh restaurant—

1 1-pound package frozen fish fillets

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Fresh-ground pepper
2 tablespoons butter or margarine
1 can frozen condensed cream of shrimp soup, thawed
¼ cup shredded Parmesan cheese
Paprika

Thaw fish fillets (sole, haddock, halibut, or cod) enough to separate. Arrange in buttered 9-inch pie plate. Dash with pepper and dot with butter or margarine. Spread shrimp soup over fillets and sprinkle with Parmesan cheese and paprika.

Bake at 400° for 25 minutes. Serve with lemon wedges. Makes 4 servings.

Ham with Cherry Sauce

Easy directions to match photograph on cover—

Heat a large canned ham according to time schedule on can. Half an hour before end of heating time, remove ham from oven and score fat in diamonds.

Combine one 10-ounce jar apple *or* guava jelly and 1 tablespoon prepared mustard; stir in ⅓ cup pineapple juice and 2 tablespoons dry white wine. Cook and stir to boiling; simmer mixture 3 minutes. Pour ⅓ of glaze over ham; return ham to oven for remaining 30 minutes. Spoon glaze over ham every 10 minutes.

In saucepan, heat one 1-pound 5-ounce can cherry pie filling and ½ cup light raisins to boiling; stir occasionally. At end of heating time, transfer ham to platter. Add glaze from pan to cherry sauce. Bring to boil. Spoon some over ham. Pass remainder. Makes 3 cups sauce.

Corn-stuffed Pork Chops

Advance preparation is the shortcut trick—

4 double-rib pork chops
Salt
½ cup Mexican-style whole kernel corn
½ cup soft bread crumbs
3 tablespoons chopped onions
¼ teaspoon salt
Dash thyme

• • •

¼ teaspoon sage
½ cup hot water

Have meatman cut a pocket in each chop, slitting from fat edge and cutting almost to the bone edge. Salt pocket lightly.

Combine corn, crumbs, onion, salt, and thyme for stuffing; fill pockets in chops. Close openings with toothpicks along fat side. (Insert picks at an angle so they don't keep chops from touching skillet.) Lace with string, if desired.

To freeze: Wrap in moisture-vapor-proof material, separating individual chops with 2 layers of paper; seal tightly. Freeze.

To serve: Unwrap; arrange pork chops in preheated skillet. Sprinkle with sage. Heat slowly till chops are thawed and lightly browned on both sides, about 40 minutes. Add hot water; cover skillet and simmer 40 minutes or till tender. Add more water if necessary. Remove string and picks before serving. Makes 4 servings.

Corned-beef Bunwiches

8 to 10 buns
1 12-ounce can corned beef, shredded
1 cup shredded sharp process American cheese
½ cup chopped stuffed green olives
½ cup catsup
2 tablespoons Worcestershire sauce
Green onions

Split buns and remove soft centers. Combine corned beef, cheese, green olives, catsup, and Worcestershire sauce. Fill buns with mixture. Wrap each sandwich separately in foil. Freeze, if desired. To serve, heat bunwiches in moderate oven (375°) 25 minutes or till heated through. Serve with green onions. Serves 8 to 10.

High-hat Meat Loaves

Another freeze-ahead special for an easy meal—

1½ pounds ground beef
1 cup herb-seasoned stuffing mix
1 8-ounce can (1 cup) seasoned tomato sauce
1 slightly beaten egg
1 teaspoon salt
¼ teaspoon pepper

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1 envelope (4 servings) instant mashed or whipped potatoes
Dash paprika
1 medium tomato, cut in 6 wedges
½ cup shredded sharp process cheese

Combine ground beef, stuffing mix, tomato sauce, beaten egg, salt, and pepper. Blend thoroughly. Shape mixture into six 4x2-inch loaves. Arrange in shallow baking dish so that loaves do not touch one another. Cover tightly; freeze.

To serve: Bake covered in moderate oven (350°) 30 minutes. Uncover and continue baking 30 minutes or till done. Remove loaves from oven. Turn oven to 450°. Prepare mashed potatoes according to package directions, but *adding 2 tablespoons additional milk.* Spoon a dollop on each meat loaf. Sprinkle with paprika. Top with tomato wedge; sprinkle with cheese. Bake 5 to 10 minutes or till potato and tomato are hot. Makes 6 servings.

Jiffy Tuna Skillet

1 medium onion, sliced
1 tablespoon butter or margarine
1 can frozen condensed cream of shrimp soup
½ cup milk
1 cup frozen peas
1 6½-, 7-, or 9¼-ounce can tuna, broken in chunks
Dash pepper
Chow-mein noodles *or* hot rice

Cook onion slices in butter till almost tender. Add soup, milk, and peas; cover and heat just to boiling, stirring occasionally. Add tuna and pepper. Heat through but do not allow mixture to boil. Serve over crisp, oven-warmed chow-mein noodles or hot rice. Makes 4 servings.

Oriental Quick Chick

1 10½-ounce can chicken a la king
1 5-ounce can (⅔ cup) chicken, diced
¼ cup light cream
1 to 2 tablespoons chopped candied ginger
¼ cup slivered blanched almonds, toasted
Hot fluffy rice

In saucepan, combine first 4 ingredients. Simmer uncovered 5 minutes, stirring occasionally. Add toasted almonds. Serve over hot fluffy rice. Makes 4 servings.

Chicken Pot Pie

2 1-pound cans (4 cups) chicken in gravy
⅓ cup milk
1 cup packaged biscuit mix
Paprika

Place chicken in gravy in wide 3-quart saucepan (to make room for dumplings). Heat till bubbling.

Add milk to biscuit mix, and prepare and cook dumplings according to package directions. Before serving, sprinkle with paprika. Makes 6 servings.

Cheese-Chicken Divine

1 10½-ounce can chicken a la king
1 can condensed cream of celery soup
¾ cup shredded sharp process American cheese
1 teaspoon prepared mustard
½ teaspoon Worcestershire sauce
½ teaspoon curry powder
• • •
2 cups fine noodles
1 10-ounce package frozen broccoli spears

Heat chicken, soup, cheese, and seasonings till cheese melts, stirring frequently.

Meanwhile cook noodles in boiling *unsalted* water till tender; cook broccoli in boiling salted water till just tender. Drain noodles and broccoli.

Place noodles in greased 10x6x1½-inch baking dish. Arrange broccoli atop; pour chicken mixture over. Bake in moderate oven (375°) 10 to 15 minutes. Serves 4.

Eggs a la King

1 cup chopped celery
¼ cup chopped green pepper
¼ cup finely chopped onion
1 can condensed cream of celery soup
½ cup milk
1 cup diced process American cheese
4 hard-cooked eggs, chopped
6 stuffed green olives, sliced

Cook vegetables in 2 tablespoons hot fat till tender. Add soup, milk, and cheese; heat and stir till cheese melts. Add eggs and olives; heat through. Spoon over toast. Makes 4 servings.

Bacon-Hominy Scramble

Cook 4 slices bacon till crisp; drain, reserving 2 tablespoons drippings. Lightly brown one No. 2 can (2½ cups) hominy in reserved drippings.

Beat together 4 eggs, ½ teaspoon salt, and a dash pepper. Add to hominy. Cook till eggs are just set, stirring frequently. Season. Crumble bacon atop. Serves 6.

Easy Lobster Rabbit

2 9-ounce cans (2 cups) Welsh rabbit
1 5- or 6-ounce can (1 cup) lobster, drained and cubed
1 3-ounce can broiled sliced mushrooms
2 tablespoons cooking sauterne

Heat and stir rabbit over low heat just till simmering. Add lobster and drained mushrooms. Heat through. Add sauterne and spoon over hot toast points. Serves 4.

Speedy Shrimp Skillet

Place 1 can frozen condensed cream of shrimp soup in skillet; pour ¾ cup boiling water over. Cover; bring just to boil.

Stir in ⅔ cup packaged precooked rice, one 7-ounce package frozen cleaned shrimp, and ½ cup *each* diced celery and diced green pepper. Season with ½ teaspoon salt and dash pepper.

Cover, bring to boiling; reduce heat and simmer 10 minutes or till rice and shrimp are done; stir occasionally.

At serving time, add ½ cup sliced ripe olives; sprinkle with grated Parmesan. Makes 4 servings.

Skillet Beans 'n Franks

Sure to win kid approval—and ready to serve in 5 to 10 minutes—

2 tablespoons butter or margarine
1 cup diced tomato
½ teaspoon crushed oregano
¼ teaspoon garlic powder
2 1-pound cans (4 cups) beans and franks in tomato sauce

In skillet, melt butter; add tomato, oregano, and garlic powder; cook a minute to blend flavors; add beans and franks.

Heat, stirring often, till mixture is piping hot. Makes 6 servings.

Bean Banquet

2 1-pound cans (4 cups) pork and beans in tomato sauce
¼ cup catsup
2 tablespoons prepared mustard
1 teaspoon Worcestershire sauce
1 to 1½ teaspoons liquid smoke
• • •
2 12-ounce cans luncheon meat

In a 10x6x1½-inch baking dish, combine beans, catsup, and seasonings.

Cut meat in half lengthwise. *Cutting not quite through*, slice each half in 7 crosswise slices. Arrange meat "accordions" on beans. Bake in moderate oven (375°) 25 to 30 minutes, or till beans are bubbling hot. Place in broiler a few minutes to brown meat; brush meat with melted butter. Makes 6 to 8 servings.

Bologna Bake

¾ pound big Bologna, diced (2 cups)
1 cup celery slices
¼ cup sliced stuffed olives
4 hard-cooked eggs, diced
¼ cup chopped onion
1 tablespoon prepared mustard
Dash pepper
¾ cup mayonnaise
• • •
1 cup crushed potato chips

Combine all ingredients except potato chips. Place in 8¼x1¾-inch round ovenware cake dish; sprinkle with crushed potato chips. Bake in hot oven (400°) 20 to 25 minutes. Makes 4 or 5 servings.

Sausage-Noodle Treat

1 package brown-and-serve sausage links
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1 package chicken-noodle dinner
1 8-ounce can (1 cup) tomatoes
2 tablespoons instant minced onion
2 teaspoons parsley flakes

Halve sausage links and brown in skillet according to label directions. Following directions for packaged dinner, add sauce mix, and cook. Meanwhile cook noodles as directed; drain, then add to skillet along with remaining ingredients. Heat thoroughly. Makes 5 servings.

Soup-kettle Supper

Three soups make a grand new full-meal soup. Serve with crackers and crisp celery sticks. And plan a luscious dessert—

1 can condensed cream of vegetable soup
1 can condensed cream of chicken soup
1 can condensed onion soup
2 cups milk
1 8-ounce can (1 cup) cream-style corn
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1 4-ounce can Vienna sausage

Mix soups together; stir in milk and corn. Slice sausage links in coins; add. Cover; heat slowly, stirring often till soup comes just to boiling. Makes 6 servings.

Chicken Livers Stroganoff

2 cups thinly sliced onion
¼ cup butter or margarine
½ pound chicken livers, halved
1 tablespoon paprika
½ teaspoon salt
Dash pepper
1 cup dairy sour cream
Hot cooked rice

Cook onion in butter till tender but not brown. Add chicken livers. Season with paprika, salt, and pepper. Slowly brown livers. Cover and cook over low heat 10 minutes or till livers are tender.

Add sour cream; heat through. Serve over hot cooked rice. Garnish with parsley, if desired. Makes 4 servings.

Hamburger Stroganoff

1 to 1½ pounds ground beef
3 slices bacon, diced
½ cup chopped onion
1½ tablespoons all-purpose flour
¾ teaspoon salt
¼ teaspoon paprika
Dash pepper
1 can condensed cream of mushroom soup
1 cup dairy sour cream
8 to 10 hamburger buns, split and toasted

Place ground beef and bacon in electric skillet, heat to about 350°. Cook and stir till beef is browned. Add onion and cook till just tender. Spoon off excess fat. Blend flour, salt, paprika, and pepper into meat. Stir in mushroom soup. Cook, uncovered, at about 220° for 15 to 20 minutes, stirring often. Stir in sour cream; heat. Serve in buns. Serves 8 to 10.

Gourmet Goulash

1 pound ground beef
1 cup chopped onion
1 clove garlic, crushed
1 teaspoon salt
3 cups (4 ounces) medium noodles

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1 No. 2 can (2½ cups) tomato juice
1½ teaspoons Worcestershire sauce
1½ teaspoons celery salt
1 teaspoon salt
Dash pepper
1 can condensed beef broth
½ cup water

• • •

⅓ cup chopped green pepper
1 cup dairy sour cream
1 3-ounce can (⅔ cup) broiled sliced mushrooms, drained

Place beef, onion, garlic, and 1 teaspoon salt in electric skillet. Heat to about 350°; cook and stir till beef is browned. Add noodles. Combine tomato juice, Worcestershire sauce, celery salt, salt, pepper, beef broth, and water. Pour over noodles. Cover; simmer at 220° for 20 minutes, stirring occasionally. Add green pepper. Cover; cook 10 minutes or till noodles are tender. Stir in mushrooms and cream; heat. Makes 5 or 6 servings.

Quick Spanish Rice

¼ cup shortening
½ cup chopped green pepper
½ cup chopped onion
1 12-ounce can luncheon meat, cut in thin strips

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1 beef bouillon cube
1¼ cups boiling water
2 8-ounce cans seasoned tomato sauce
1 teaspoon sugar
Dash pepper
1⅓ cups packaged precooked rice

Preheat electric skillet to about 300°; melt shortening. Cook green pepper, onion, and meat, stirring occasionally, till vegetables are tender and meat is browned, about 5 minutes. Dissolve bouillon cube in boiling water. Add bouillon, tomato sauce, sugar, and pepper to meat mixture. Mix thoroughly. Bring quickly to a boil; simmer, uncovered, 5 minutes. Add rice, mix well, cover. Reduce heat to about 220°. Cook mixture till rice is tender, about 10 minutes. Makes 5 servings.

Beef-Eggplant Skillet

1 pound ground lean beef
¼ cup chopped onion
1 tablespoon all-purpose flour

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1 8-ounce can (1 cup) seasoned tomato sauce
¾ cup water
¼ cup chopped green pepper
1 teaspoon oregano
½ to 1 teaspoon chili powder
½ teaspoon salt

• • •

1 small eggplant, cut in ½-inch slices (pared or unpared)
1 cup shredded sharp process cheese
Grated Parmesan cheese

Preheat electric skillet to about 375°. Brown beef and onion in small amount hot fat. Spoon off excess fat. Sprinkle flour over meat; stir. Add tomato sauce, water, green pepper, oregano, chili powder, and salt. Mix well. Season eggplant with salt and pepper; arrange slices over meat. Cover; simmer at about 230° till eggplant is tender, 10 to 15 minutes. Top with shredded cheese. Pass Parmesan. Serves 4.

Best Oven Hash A perfect encore for leftover roast beef and potatoes. It's expertly seasoned with Worcestershire sauce and onion, has evaporated milk for richness. Crown hash in traditional fashion with poached eggs.

Best Oven Hash

This is real meat and potatoes fare. No hint of "leftover" here! Tastes like a "first run"—

1½ cups coarsely ground cooked beef
1 cup coarsely ground cooked potatoes
½ cup coarsely ground onion
¼ cup chopped parsley
1 teaspoon salt
Dash pepper
2 teaspoons Worcestershire sauce
1 6-ounce can (⅔ cup) evaporated milk

• • •

⅓ cup slightly crushed corn flakes
1 tablespoon butter or margarine, melted

Lightly mix beef, potatoes, onion, parsley. salt, pepper, Worcestershire sauce, and milk. Turn into greased 1-quart casserole. Mix corn flakes and butter; sprinkle over top. Bake in moderate oven (350°) 30 minutes or till heated through. Pass catsup and mustard. Makes 4 servings.

Skillet Ham Salad

Put leftover ham and potatoes to good use. Hot and hearty, the kind men enjoy—

¼ cup chopped green onions
¼ cup chopped green pepper
2 cups diced cooked ham
1 tablespoon fat

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3 or 4 medium potatoes, cooked, diced (3 cups)
¼ teaspoon salt
Dash pepper
¼ cup mayonnaise or salad dressing

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½ pound sharp process American cheese, diced (1½ cups)

Cook onions, green pepper, and meat in hot fat, stirring occasionally, till meat is lightly browned. Add potatoes, salt, pepper, and mayonnaise. Heat, mixing lightly. Stir in cheese; heat just till it begins to melt. Garnish with green onions, if desired. Makes 4 servings.

Bigtime broiler meals

Your broiler does the work—dinner's on the table in no time at all

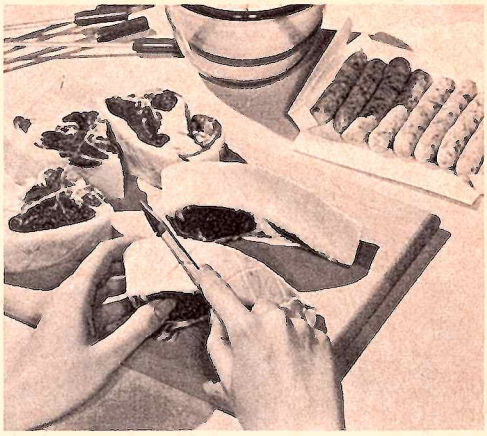
Lamb-chop Broil

Mixed Grill with Vegetables
Tossed Green Salad
French Dressing
Hot Rolls Butter
Strawberry Pudding Cakes Coffee

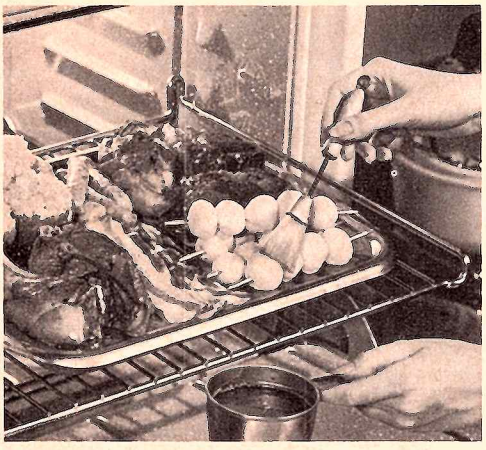
Strawberry Pudding Cakes

Stir up a package of instant vanilla pudding and allow to set; add 1 cup drained, sugared, sliced strawberries.

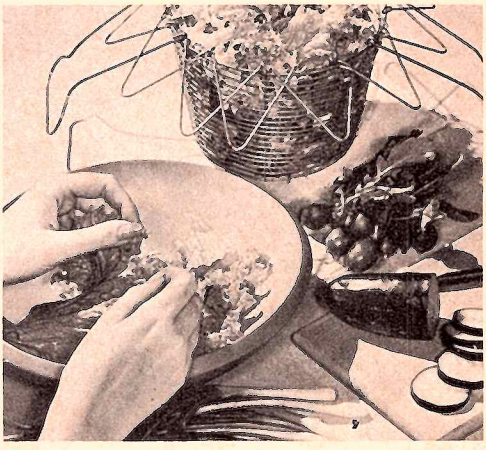
Spoon most of pudding into four sponge-cake dessert cups. Top each with a chilled canned peach half, a dab of the remaining pudding, and a big berry with green cap. Makes 4 quick, colorful servings.



1 *Mixed Grill with Vegetables:* Score fat edge of five 1-inch *lamb chops*. String tiny canned or cooked *potatoes* on skewers; brush with butter. Broil 4 inches from heat 10 minutes. Meanwhile, simmer 8 *sausage links* in ¼ cup water in covered skillet 5 minutes; drain. Season chops and potatoes; turn. Add sausage to rack; broil about 5 minutes.



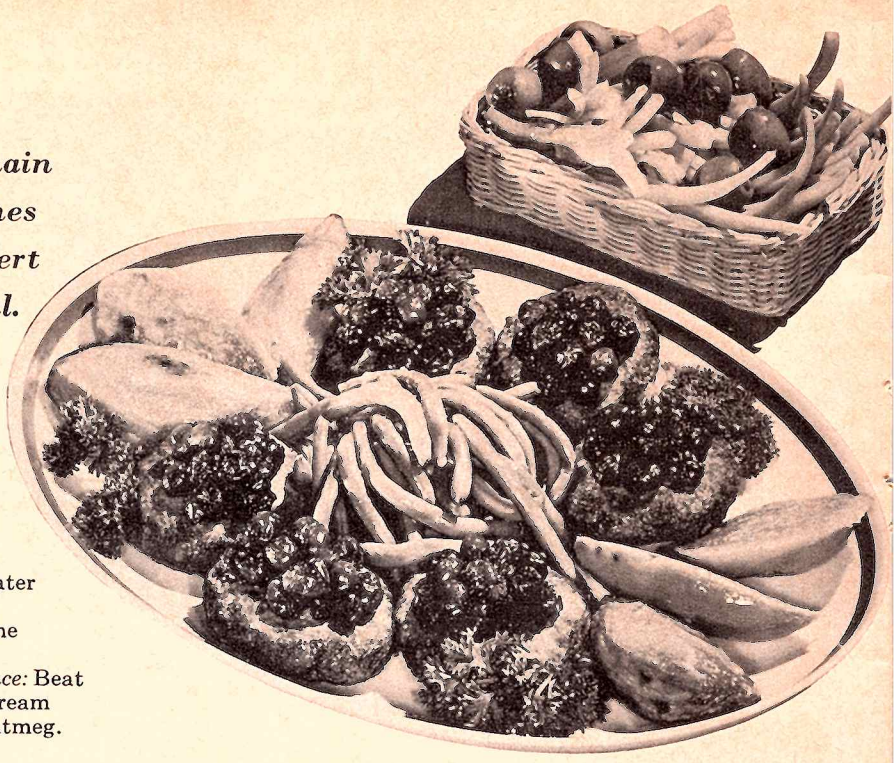
2 While chops, sausage, and potatoes broil, halve 2 *tomatoes*; score cut surface, making ½-inch squares. Mix ½ cup soft bread crumbs and ¼ cup shredded process cheese; sprinkle on tomatoes. Arrange tomatoes and 8 slices bacon on broiler rack. Turn sausage. Butter potatoes again—dash with paprika. Return to broiler till bacon is done.



3 *Tossed Green Salad:* Get washed, chilled greens from refrigerator. Tear leaf and head lettuce and endive into salad bowl.

Add slices of radish, green onion, and unpared cucumber for fresh-from-the-garden flavor and crunch. Toss salad lightly with your favorite French dressing (bottled or from a mix) at the table, so it stays crisp.

Grand broiler main dish, crisp relishes and speedy dessert make quick meal.



Dessert is steamed pudding. Simply slip a can of steamed pudding into boiling water —let simmer according to label directions. Come dessert time, team hot pudding with *Frosty Sauce:* Beat 1 pint soft vanilla ice cream till fluffy. Dash with nutmeg.

Cranburger Broil

Cranburgers
Green Beans
Buttered Sweet Potato Halves
Stuffed Olives
Carrot Sticks Celery Sticks
Steamed Fig Pudding
with Frosty Sauce
Hot Coffee

Cranburger Broil

Green Beans: Drain canned green beans, put in broiler *pan*. Warm 5 inches from heat while you fix burgers.

Cranburgers: Pour one 6-ounce can evaporated milk over 2 slices white bread; add 1½ pounds ground beef, 2 tablespoons instant minced onion, 1½ teaspoons salt, ¼ teaspoon pepper. Mix; form 6 patties.

To complete: Place patties on broiler *rack;* broil 6 minutes. Turn patties and add canned *sweet-potato halves*. Brush potatoes with melted butter; season. Broil 5 minutes. Top each patty with 1 tablespoon whole cranberry sauce. Broil 2 minutes.

Patties broil above; green beans heat below.

Sweet potatoes get basting of melted butter.

Family Favorite

Treasure-burgers *or* Saucy Franks
Miniature Potatoes and
Special Green Beans
Celery and Carrot Sticks
Peach Melba Dessert *or*
Hot-'n-Cold Dessert Waffles
Coffee Cocoa

Treasure-burgers

1 pound ground beef
Process-cheese food
¼ cup chopped ripe olives
4 strips bacon

Shape meat in eight 4-inch patties. Leaving a ½-inch margin, center *half* of patties with two thin slices of cheese food and 1 tablespoon olives each. Cover with remaining patties; press edges to seal. Toothpick bacon around edge of each.

Arrange burgers on broiler-pan rack. Broil 4 inches from heat 8 minutes. Sprinkle with salt and pepper. Turn; broil 5 minutes longer, or until done. Season with salt and pepper to taste.

Miniature Potatoes and Special Green Beans

Vegetables broil on rack alongside burgers. Sour-cream topping makes beans "special"—

Put contents of 1-pound package frozen miniature potato patties, one layer deep, at one end of a shallow pan—you can make it of foil. Drizzle with 2 tablespoons melted butter or margarine.

Drain one 1-pound can green beans, place at other end of pan (separate from potatoes with foil; or use two pans). Drizzle with 1 tablespoon melted butter.

Place pan of vegetables on broiler-pan rack. Broil 4 inches from heat 8 minutes. Sprinkle beans with salt and pepper. Turn potatoes, stir beans; broil 5 minutes longer, or till done. Spoon ½ cup dairy sour cream over beans just before serving.

Saucy Franks

1 pound frankfurters (8 to 10)
2 tablespoons butter or margarine
1 10¾-ounce can condensed tomato soup
¼ cup brown sugar
¼ cup water
3 tablespoons vinegar
1 tablespoon Worcestershire sauce
½ lemon, thinly sliced
½ onion, thinly sliced
¼ cup chopped green pepper
8 to 10 frankfurter buns, split and toasted

Score franks in corkscrew fashion. In a skillet brown franks lightly in butter or margarine. Add tomato soup, brown sugar, water, vinegar, Worcestershire sauce, lemon slices, and onion. Simmer covered about 10 minutes. Add green pepper and cook covered 5 minutes longer. Serve on toasted buns. Makes 8 to 10 servings.

Peach Melba Dessert

Chill canned peach halves; drain. For each serving place a peach half in a sherbet dish. Top with a scoop of vanilla or peach ice cream. Spoon prepared black raspberry topping (from jar) over all.

Hot-'n-Cold Dessert Waffles

Double topping—crunchy broiled coconut plus a big scoop of ice cream—

¼ cup butter or margarine
½ cup brown sugar
½ cup flaked or shredded coconut

• • •

6 frozen baked waffles
Ice cream (vanilla, maple nut, or butter crunch)

Combine butter, brown sugar, and coconut. Spread on frozen waffles, and broil 4 inches from heat till bubbly and golden, about 7 minutes. Top with ice cream and serve immediately! Makes 6 servings.

Teen Topper: Spread each frozen waffle with 1 tablespoon peanut butter; top with 2 marshmallows, halved. Broil till golden.

Ham Slice—Broiler Fast

Glazed Ham with Potato Patties
or Ham with Potatoes and Pineapple
Buttered Mexican-style Corn
Cool Cucumber Molds
Hard Rolls Butter
Vanilla Ice Cream Sugar Cookies
Hot Coffee

Hint: Make salad the night before. Ham and potatoes go in the broiler while the corn heats atop the range.

Glazed Ham with Potato Patties

½ cup apricot jam or preserves
¼ teaspoon salt
1 tablespoon water
1 ¾-inch slice *fully cooked* ham (about 1 pound)
1 12-ounce package frozen potato patties
3 tablespoons butter, melted
Salt and paprika

Mix first 3 ingredients. Slash fat edge of ham slice. Place ham and potato patties on broiler-pan rack. Spread *half* the apricot glaze on ham; brush potatoes with *half* the butter. Broil 3 inches from heat 6 minutes. Turn ham and patties. Spread ham with remaining glaze. Butter patties; season. Broil 6 minutes more. Serves 4.

Ham with Potatoes and Pineapple

Select a ¾-inch *fully cooked* ham slice. Score edge of ham slice about ¼ inch deep in several places.

Place ham slice, canned sweet-potato halves, and pineapple rings on broiler rack. Brush potatoes and pineapple with melted butter. Place 3 inches from heat.

Broil 6 minutes; turn ham. Place a canned spiced crab apple in center of each pineapple ring. Brush potatoes and pineapple with melted butter. Broil 6 minutes more. Serve on warmed platter.

Cool Cucumber Molds

1 3-ounce package lemon-flavored gelatin
1 cup boiling water
1 cup cold water
2 tablespoons lemon juice
¼ teaspoon salt
1 large unpared cucumber
¼ cup chopped green onions

Dissolve gelatin in boiling water. Add cold water, lemon juice, and salt. Chill till partially set. Meanwhile, halve cucumber and scrape out seeds; shred cucumber (you'll need 1½ cups *drained* shredded cucumber). Stir in shredded cucumber and onions. Pour into 5 individual molds. Chill till firm. Makes 5 servings.

Broiled Lamb Dinner

Broiled Lamb Chops Parmesan
Minted Pears
Tossed Green Salad
Brown-and-serve Rolls Butter
Lemon Sherbet Coffee

Broiled Lamb Chops Parmesan

6 lamb chops, about ¾ inch thick
¼ cup grated Parmesan cheese
2 tablespoons soft butter or margarine
½ teaspoon salt
Dash pepper

Broil chops 3 to 4 inches from heat 8 to 10 minutes or till lightly browned. Turn; broil 4 to 5 minutes or to desired doneness. Blend remaining ingredients; spread on chops. Broil 1 to 2 minutes or till cheese is lightly browned. Makes 6 servings.

Minted Pears

Place canned pear halves, hollow side up, beside lamb chops when you turn chops. Fill with mint jelly same time you spread chops with cheese mixture. Broil 1 to 2 minutes more. Serve with chops.

Aloha Broiled Chicken— This broiler meals looks like a million *and* tastes like it—for little effort. Here the golden chicken and grilled fruits get last-minute trim—snipped parsley, crab apples.

Hawaiian Chicken Dinner

Aloha Broiled Chicken
Broiled Pineapple and Peach Cups
Spiced Crab Apples
Hot Cooked Rice
Mix Cake with
Broiled Peanut Topper

Broiled Peanut Topper

Blend ¼ cup peanut butter, ¼ cup light cream, and 1 cup brown sugar; spread over warm 8- or 9-inch square cake. Sprinkle with ½ cup flaked coconut. Broil 4 to 5 inches from heat about 4 minutes or till frosting is lightly browned. Serve warm.

Aloha Broiled Chicken

Select two 2-pound ready-to-cook broiler chickens; split in half. Brush with melted butter; season. Place skin side down on broiler pan (no rack). Broil 5 to 7 inches from heat, 25 minutes, or till lightly browned. Brush occasionally with melted butter. Turn; broil 15 to 20 minutes longer.

About 5 minutes before end of cooking time, place canned pineapple rings and peach halves beside chicken. Brush chicken and fruits with Pineapple Sauce; broil 5 minutes. Pass with the sauce. Serves 4.

Pineapple Sauce: Melt ½ cup butter, blend in 1 teaspoon cornstarch. Add 1 teaspoon grated lemon peel, ¼ cup lemon juice, ⅓ cup pineapple syrup, 2 tablespoons finely chopped onion, 1 teaspoon soy sauce, and ¼ teaspoon thyme. Cook 5 minutes over low heat, stirring constantly.

Herb Chicken

2 1½- to 2½-pound ready-to-cook chickens, split in half
⅔ cup salad oil
2 tablespoons chopped parsley
1 teaspoon salt
1 teaspoon seasoned salt
½ teaspoon marjoram
½ teaspoon paprika
¼ teaspoon pepper
¼ teaspoon tarragon

Arrange chicken halves in a shallow pan. Combine salad oil, parsley, salt, seasoned salt, marjoram, paprika, pepper, and tarragon. Pour mixture over chicken and let stand 2 hours, turning occasionally. Drain off marinade and reserve.

Place chicken skin side down on broiler pan (no rack). Broil 7 inches from heat about 25 minutes, basting occasionally with reserved marinade. Turn; broil 15 to 20 minutes longer. Chicken's done when thick part of drumstick cuts easily with no pink showing. Serves 4.

Broiler Banquet

2 ready-to-cook broiler chickens (2 pounds each), split in half
¼ cup butter, melted
1 teaspoon salt
¼ teaspoon monosodium glutamate
½ cup currant jelly
¼ cup frozen orange-juice concentrate
1½ teaspoons cornstarch
1 teaspoon dry mustard
Dash bottled hot pepper sauce

Brush chicken with melted butter; season with salt and monosodium glutamate.

Place skin side down in broiler pan (without rack). Broil 7 inches from heat 25 minutes or till lightly browned. Turn; broil 15 to 20 minutes or till tender, brushing last few minutes with Currant-Orange Sauce. Chicken's done when thick part of drumstick cuts easily with no pink showing. Serve with Fluffy Orange Rice.

Currant-Orange Sauce: Combine jelly, concentrate and ¼ cup water; heat and stir till smooth. Blend together cornstarch, dry mustard, hot pepper sauce, and 1 tablespoon cold water; stir into jelly mixture. Cook and stir till the sauce thickens.

Fluffy Orange Rice

1 cup chopped celery
¼ cup chopped onion
¼ cup butter
• • •
2 tablespoons orange-juice concentrate
1¼ cups water
½ teaspoon salt
1⅓ cups packaged precooked rice

In a saucepan cook celery and onion in butter till tender. Add orange-juice concentrate, water, and salt.

Bring mixture to boiling. Add rice and continue cooking following package directions. Makes 4 servings.

Garlic-broiled Tomatoes

4 medium tomatoes
1 to 2 tablespoons butter, melted
Garlic salt

Turn tomatoes stem end down and cut crisscross mark, about ⅓ through.

Brush cross-marked surface with melted butter and sprinkle tomatoes with garlic salt. Broil 4 inches from heat 10 to 15 minutes. Makes 4 servings.

Broiled Coconut Frosting

⅔ cup brown sugar
⅓ cup melted butter or margarine
¼ cup light cream
1 3½-ounce can (1⅓ cups) flaked coconut
½ teaspoon vanilla
1 9-inch square cake in pan

Combine brown sugar, butter, light cream, coconut, and vanilla; mix well. Spread over warm cake. Brown lightly under the broiler. Serve while warm.

Broiled Cream Topper

1 cup dairy sour cream
½ cup brown sugar
¼ cup chopped walnuts
1 9-inch square cake in pan

Mix sour cream and brown sugar. Spread over warm cake. Sprinkle with nuts. Broil 3 inches from heat about 2 minutes or till frosting is set. Makes 9 servings.

Sausage 'n Peach Special

Drain 1 No. 2½ can (3½ cups) peach halves. Sprinkle each peach half with brown sugar. Broil 3 inches from heat 5 minutes. Put chili sauce in each peach half; top with 2 Vienna sausages. Broil 8 to 10 minutes more. Makes 6 to 8 servings.

Surprise Logs

Inside each, a row of olives. Next time, the surprise can be a dill pickle stick—

1 pound ground beef
¼ cup packaged corn-flake crumbs, or finely crushed corn flakes
¼ cup dairy sour cream
2 tablespoons chili sauce
2 tablespoons chopped ripe olives
2 tablespoons chopped onion
1 tablespoon snipped parsley
½ teaspoon salt
Dash pepper

• • •

20 pitted ripe olives

• • •

5 coney buns, toasted

Combine first 9 ingredients; shape in 5 logs to fit coney buns. Press a row of olives into center of each log, molding meat around olives.

Broil 3 inches from heat, turning occasionally, 12 to 15 minutes or till done. Serve in coney buns. Makes 5 servings.

Broiled Rock-lobster Tails

Partially thaw frozen lobster tails. To butterfly, snip through center of hard top shell with kitchen scissors. With sharp knife cut through meat but *not through under shell*. Spread open.

Place on broiler rack, shell down. (Protect tail "fans" by covering with foil.) Brush meat with melted butter—dash in few drops bottled hot pepper sauce. Broil 4 to 5 inches from heat 10 to 20 minutes for tails under 8 ounces; 15 to 25 minutes for larger ones. Brush often with butter while cooking. Lobster is done when you can flake it with fork.

Insert fork between shell and meat, lift to give built-up look. Brush with butter.

Garlic Lamb Kabobs

1½ pounds boneless lamb shoulder, cut in 1-inch cubes

• • •

1 cup garlic salad dressing or 1 envelope garlic dressing mix*

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2 medium green peppers, cut in wedges
1 1-pound can (2 cups) small whole onions

Place meat in shallow dish; pour dressing over. Let stand, turning occasionally, 2 hours at room temperature.

Run eight 12-inch skewers through meat fat to grease. Thread on skewers in this order: lamb, green pepper, lamb, onion. Broil 4 inches from heat, 10 to 15 minutes, turning once and brushing occasionally with marinade. Makes 8 servings.

Go-withs: Fluffy rice, crisp relishes, and toasted French bread slices.

*Prepare mix using label directions.

Southern Steak Bar-B-Q

Butter-brown steak in skillet first, then glaze to a fine finish in broiler—

¼ cup soft butter or margarine
2 tablespoons dry mustard
2 teaspoons salt
2 teaspoons sugar
¾ teaspoon paprika
¼ teaspoon pepper

• • •

2 pounds 1-inch sirloin steak

• • •

¼ cup olive oil
2 tablespoons Worcestershire sauce
2 tablespoons catsup
¾ teaspoon sugar
¾ teaspoon salt

For seasoned butter, mix first 6 ingredients; spread *half* on one side of steak. In large skillet, brown meat buttered side down. As this browns, spread remaining butter over top; turn and brown.

Remove to broiler. For sauce, mix remaining ingredients; add skillet drippings; brush on steak. Broil 5 inches from heat 5 to 7 minutes on each side, brushing frequently with sauce. Makes 6 servings.

Skip-a-step salads

Garden Salad Buffet

Line chilled platter with frilly lettuce leaves. Arrange chilled cooked broccoli spears with paper-thin lemon slices, halved hard-cooked eggs, Herbed Tomatoes, and ripe olives. Pass Yogurt Curry Sauce.

Herbed Tomatoes

6 large ripe tomatoes

• • •

1 teaspoon salt
¼ teaspoon coarse black pepper
Few leaves fresh thyme or marjoram or ½ teaspoon of dried
¼ cup finely snipped parsley
¼ cup snipped chives
⅔ cup salad oil
¼ cup tarragon vinegar

Peel tomatoes; cut crosswise in half. Place in deep bowl, sprinkling each layer with seasonings and herbs. Combine oil and vinegar and pour over, tilting bowl so all tomatoes are coated.

Cover; chill an hour or so, occasionally spooning dressing over tomatoes. Drain off dressing to pass in bowl, if desired; arrange tomato halves on platter. Serves 6.

Yogurt Curry Sauce

Combine 1 cup yogurt, 1 tablespoon prepared mustard, 1 teaspoon seasoned salt, and ½ to 1 teaspoon curry powder. Snip parsley atop. Chill. Makes 1 cup.

Men's Favorite Tossed Salad

1 3½-ounce can French-fried onions
½ medium head lettuce
5 cups fresh spinach (stems removed)
⅓ cup Italian salad dressing

Heat onions in a moderate oven for a few minutes to crisp. Wash greens thoroughly. Break lettuce and spinach in bite-size pieces. Scatter warm onions atop. Add dressing; toss lightly. Makes 6 servings.

A-B-C Tomato Aspic

1 3-ounce package lemon-flavored gelatin
1¼ cups boiling water
1 8-ounce can (1 cup) seasoned tomato sauce
1 tablespoon vinegar
½ teaspoon seasoned salt
Salt and fresh-ground pepper to taste

Dissolve gelatin in boiling water; add remaining ingredients. Pour into individual molds. Chill firm. Unmold. Serves 4.

Jellied Cranberry Relish

1 3-ounce package strawberry-flavored gelatin
1 cup boiling water
1 9-ounce can (1 cup) pineapple tidbits
1 10-ounce package frozen cranberry relish, thawed
⅓ cup diced celery

Dissolve gelatin in boiling water. Drain pineapple, reserving syrup. Add water to syrup to make ¾ cup; add to gelatin along with relish. Chill till partially set. Stir in pineapple and celery. Pour into 1-quart mold; chill till firm. Makes 6 servings.

Easy-does-it Fruit Mold

2 cups pineapple-grapefruit-juice drink
1 3-ounce package lemon-flavored gelatin
1 No. 2½ can (3½ cups) fruit cocktail, well drained

Heat *1 cup* of the juice drink to boiling; add gelatin and stir until dissolved. Add remaining juice drink. Chill till partially set. Stir in fruit cocktail. Pour into 1-quart mold. Chill until firm. Unmold on salad greens. Serves 6.

Pass *Horseradish Dressing:* Blend 1 cup dairy sour cream, 1 tablespoon prepared horseradish, and ½ teaspoon salt.

Easy Perfection Salad

Ice cubes speed chilling of the gelatin in a molded salad. In no time it's ready for the vegetables. Since the salad is made in the mold, cleanup is quick.

Cottage Cheese Relish

¾ cup dairy sour cream
1½ cups large-curd cream-style cottage cheese, well drained
¼ cup diced green pepper
¼ cup sliced green onion
2 tablespoons chopped pimiento
¼ teaspoon salt
Dash pepper

Blend sour cream with cottage cheese. Stir in chilled vegetables, salt, and pepper. Serve on lettuce. Team with tomato and green-pepper slices and olives on relish tray. Or serve in tomato cups. Serves 4.

Lemon Mayonnaise

Combine ½ cup mayonnaise or salad dressing, and ¼ cup frozen lemonade concentrate. Fold in ½ cup whipping cream, whipped. Serve with fruit. Makes 1½ cups.

Easy Perfection Salad

Place the contents of two 3-ounce packages of lemon-flavored gelatin in an 8½x4½x2½-inch loaf dish. Add 2 cups boiling water and stir to dissolve gelatin. Add 1 tablespoon vinegar and 12 to 15 ice cubes; stir constantly till gelatin begins to thicken (about 3 minutes). Remove any ice cubes that have not melted.

Into the partially set gelatin snip the tops of 6 or 7 small green onions and 1 pimiento. Using scissors cut through the contents of one 1-pound can (2 cups) sauerkraut. Add sauerkraut to gelatin; stir gently to distribute vegetables. Chill till set, about 4 hours or overnight. Unmold onto crisp greens on a serving plate. Garnish with ripe olives and crisp carrot curls, if desired.

Serve with *Horseradish Mayonnaise:* Stir 1 teaspoon prepared horseradish into 1 cup mayonnaise or salad dressing; blend thoroughly. Makes 8 to 10 servings.

Vegetable quicks

Cottage Mashed Potatoes

Instant mashed or whipped potatoes (enough for 4 servings)
1½ tablespoons instant minced onion
1 cup large-curd cream-style cottage cheese

Decreasing water by ½ cup, prepare instant potatoes according to package directions, *but adding instant onion to boiling water before adding potatoes.* With fork, fold in cheese. Turn into 1-quart casserole. Dot with butter; sprinkle with paprika. Bake at 350° 30 minutes. Makes 4 or 5 servings.

Lightning Creamed Potatoes

⅓ cup water
1½ teaspoons salt
4 cups pared potatoes, cut in bite-size pieces
⅓ cup finely chopped onion
½ cup light cream

In pressure pan, combine water, salt, potatoes, and onion. Cover; bring to 15 pounds pressure. *Immediately* remove from heat and let pressure go down *normally*. Add cream. Snip parsley over. Serves 6.

Crunch-top Potatoes

6 tablespoons butter or margarine
3 or 4 large baking potatoes, pared, cut in ½-inch crosswise slices
¾ cup crushed corn flakes
1 cup shredded sharp cheese
1 teaspoon salt
1 teaspoon paprika

Melt butter in 15½x10½x1-inch pan at 375°. Add single layer of potatoes; turn once in butter. Mix remaining ingredients; sprinkle over. Bake ½ hour or till done and tops are crisp. Serve hot.

Hawaiian Rice

1⅓ cups packaged precooked rice
⅓ to ½ cup flaked coconut

Prepare rice according to package directions; add coconut; toss to mix. Makes 3 cups. Serve with curry or sweet-sour pork.

Skillet Hominy in Sour Cream

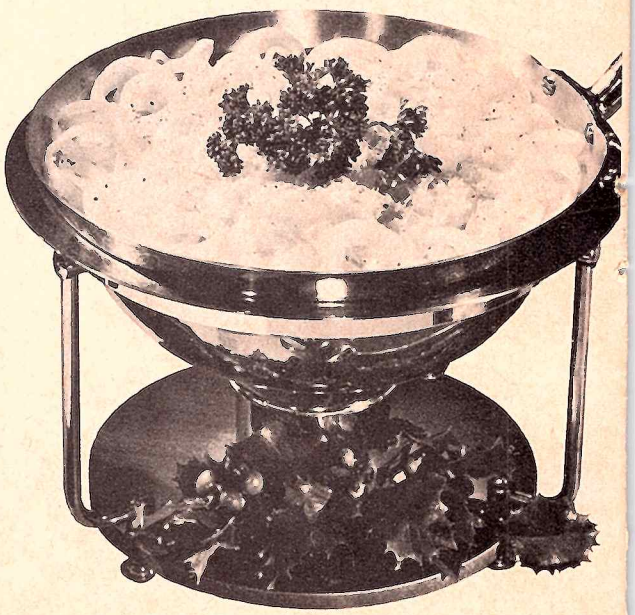
2 cans hominy
2 tablespoons butter
1 cup dairy sour cream

Drain hominy; put in skillet with butter. Cover with sour cream. Heat on low heat, stirring often, till cooked down. Season to taste. Makes 8 servings.

Gourmet Onions

Slice 5 medium onions; season with ½ teaspoon *each* monosodium glutamate, sugar, salt, and pepper. Cook in ⅓ cup butter 5 to 8 minutes or till barely tender, stirring to separate rings. Add ½ cup cooking sherry; cook quickly 2 or 3 minutes. Sprinkle with 2 tablespoons shredded Parmesan cheese. Makes 6 servings.

Easy elegance, Gourmet Onions



Corn Curry

A new way with corn—it's delicious—

3 tablespoons butter
1½ to 2 cups cut fresh or frozen corn*
2 tablespoons chopped green pepper
2 tablespoons chopped onion
¼ to ½ teaspoon curry powder
• • •
½ cup dairy sour cream
Salt and pepper

Melt butter in skillet. Add vegetables and curry. Cover; cook over low heat till vegetables are just tender, 8 to 10 minutes. Stir in sour cream; season to taste. Heat, stirring constantly. Makes 4 servings.

*Or, use drained canned whole-kernel corn, or leftover corn cut off the cob; add with the sour cream.

Zucchini Parmesan

Cook just till tender; toss with zesty cheese—

4 or 5 small zucchini squash, thinly sliced (about 3 cups)
2 tablespoons butter or margarine
½ teaspoon salt
Dash pepper
2 tablespoons grated Parmesan cheese

Put zucchini, butter, and seasonings in skillet. Cover; cook slowly 5 minutes. Uncover; cook, turning slices, till barely tender, about 5 minutes more. Sprinkle with cheese; toss. Makes 4 servings.

Kidney-bean Casserole

Include this in an oven-going meal—

2 1-pound cans (4 cups) kidney beans
8 slices bacon
½ cup chopped onion
⅓ cup chili sauce
Salt and pepper

Drain beans, reserving 3 tablespoons liquid. Cook bacon till crisp; drain, reserving 2 tablespoons drippings. Crumble bacon. Cook onion in reserved bacon drippings till tender but not brown. Add beans, reserved liquid, bacon, chili sauce, seasonings. Pour into ungreased 1-quart casserole. Cover; bake at 350° 20 minutes or till heated through. Makes 4 to 6 servings.

Speedy Ways with Peas

- Add chopped mint to peas while cooking.
- Add nutmeg and chopped pickled onions to hot cooked peas just before serving.
- Drop in savory or thyme while cooking.

Green Beans, Cream Style

1 10-ounce package frozen green beans
1 3-ounce package cream cheese, softened
1 tablespoon milk
¼ teaspoon celery seed
¼ teaspoon salt

Cook beans according to package directions; drain. Combine remaining ingredients; blend thoroughly. Add to beans and heat through. Makes 4 servings.

Baby Beets in Sour Cream

¼ cup dairy sour cream
1 tablespoon vinegar
1 teaspoon minced green onion
¾ teaspoon sugar
½ teaspoon salt
Dash cayenne
2½ cups halved cooked beets, drained

Combine ingredients, except beets; mix well. Add sauce to beets; heat slowly, stirring to coat. Serves 4 or 5.

3-Minute Hollandaise

¼ cup mayonnaise or salad dressing
¼ cup dairy sour cream
½ teaspoon prepared mustard
1 teaspoon lemon juice

Combine ingredients. Heat over low heat. Serve with broccoli. Makes ½ cup.

Swiss Cheese Sauce

½ cup shredded process Swiss cheese
¼ cup mayonnaise or salad dressing
½ cup dairy sour cream

Combine cheese and mayonnaise. Cook over low heat, stirring constantly, till cheese melts. (If necessary, beat smooth with rotary beater.) Mix in sour cream; heat. Dash with paprika. Serve with hot cauliflower or asparagus. Makes 1 cup.

Hurry-up hot breads

Onion-Cheese Supper Bread

½ cup chopped onion
1 beaten egg
½ cup milk
1½ cups packaged biscuit mix
1 cup shredded sharp process American cheese
2 tablespoons snipped parlsey
2 tablespoons melted butter

Cook onion in small amount hot fat till tender but not brown. Combine egg and milk; add to biscuit mix; stir only till mix is just moistened. Add onion, *half* the cheese, and parsley. Spread dough in greased 8x1½-inch round cake pan. Sprinkle with remaining cheese. Drizzle melted butter over. Bake at 400° 20 minutes or till toothpick comes out clean. Makes 6 to 8 servings. Perfect salad go-with.

Bacon Bars

½ cup shredded sharp process American cheese
6 slices bacon, crisp-cooked and coarsely crumbled
2 cups packaged biscuit mix
3 tablespoons bacon drippings

Stir cheese and bacon into dry mix. Make dough according to package directions for rich biscuits, substituting bacon drippings for salad oil. Knead as directed for rolled biscuits. Roll to 10x6 inches. Cut in six 10-inch strips, 1-inch wide; cut each in thirds crosswise, to make 18 bars. Place 1 inch apart on ungreased baking sheet. Bake at 450° 10 minutes. Makes 18.

Double Corn Muffins

Prepare 1 package corn-muffin mix. Stir in one 1-pound can whole kernel corn, drained. Spoon into greased muffin pans, filling ⅔ full. Drop spoonful deviled ham (takes one 2¼-ounce can) on each muffin. Bake at 375° for 20 minutes. Makes 12.

Parmesan Slices

¼ cup butter or margarine, melted
½ cup grated Parmesan cheese
6 1-inch slices French or Vienna bread
1 tablespoon poppy seed (optional)

Combine butter and cheese; spread on both sides of each bread slice. Sprinkle both sides with poppy seed, if desired. Place on baking sheet; toast in a moderate oven (350°) for 12 minutes, turn once.

Garlic-bread Sticks

1 unsliced sandwich loaf (11-inch)
½ cup butter or margarine, melted
2 cloves garlic, minced
¼ cup sesame seed, toasted

Trim crusts. Cut loaf in half crosswise, then lengthwise. Cut each piece in 4 sticks, 1¼ inches thick. Combine butter and garlic; brush on all sides of sticks; sprinkle with sesame seed. Arrange in baking dish. Toast in a hot oven (400°) for 10 minutes. Makes 16.

Topper Corn Bread

Rich cheese topping bakes down in to dimple corn bread! Try this with fried chicken—

¼ cup chopped onion
1 tablespoon butter or margarine
• • •
1 package corn-muffin mix or corn-bread mix
1 cup shredded sharp process American cheese
1 teaspoon celery seed

Cook onion in butter till tender but not brown. Prepare mix according to package directions; spread batter in a greased 10x6x1½-inch baking dish. Sprinkle cheese evenly over batter; dot onion-butter mixture over all; sprinkle with celery seed. Bake in moderate oven (375°) about 20 minutes or till done. Serve at once.

Little Orange Loaves

Orange-muffin mix turns into nut bread—

1 package orange-muffin mix
¾ cup canned whole cranberry sauce
1 cup chopped California walnuts

Prepare batter from muffin mix according to package directions. Stir in cranberry sauce and nuts. Spoon into six greased 6-ounce frozen-juice-concentrate cans.

Bake in moderate oven (375°) 30 to 35 minutes or till done. Cool 5 minutes; ease out of cans with spatula (cut end out of can). Bread slices best second day.

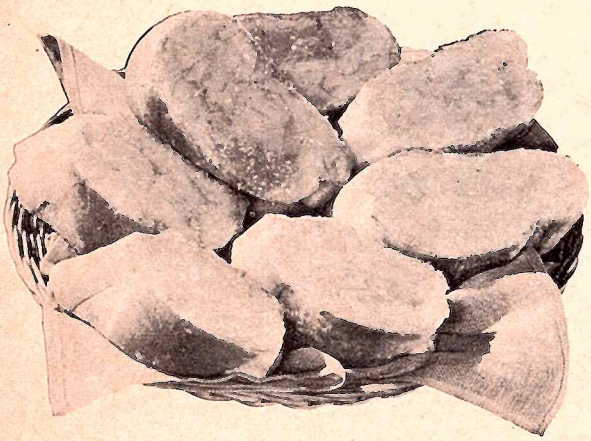
Marmalade Bread

1 loaf French bread (about 12 inches long)
• • •
⅓ to ½ cup soft butter or margarine
½ cup orange marmalade
Cinnamon

Cut bread in 1- to 1½-inch diagonal slices. Spread with butter, then with marmalade (don't skimp!). Sprinkle cinnamon generously over top. Place slices, marmalade side up, on ungreased baking sheet. Heat in hot oven (400°)* about 8 minutes, or till hot. Makes 8 to 10 slices.

*Or place on broiler rack and broil 5 to 6 inches from heat 6 to 7 minutes. Remember, marmalade topping will be *extra hot*, so let cool a few minutes before serving.

Toasted Marmalade Bread



Cooky-crumb Coffeecake

Crumbled cookies make a different "fun" topper—

2 cups packaged biscuit mix
⅓ cup sugar
2 tablespoons soft butter or margarine
2 eggs
⅔ cup milk
2 teaspoons vanilla
1 cup fine vanilla-sandwich-cooky crumbs (9 cookies)
⅓ cup sugar
½ cup broken California walnuts
3 tablespoons butter, melted

Combine first 6 ingredients. Beat at medium speed 2 minutes, scraping sides of bowl often. Turn half the batter into a greased 10x6x1¾-inch baking dish. Combine last 4 ingredients; mix till crumbly. Reserve ½ cup mixture for topping; sprinkle remainder over batter in pan. Spoon remaining batter over; add reserved topping. Bake at 350° 30 minutes or till done.

Spicy Coffee Ring

Perfect California walnut halves
1 package refrigerated biscuits
Melted butter or margarine
⅓ cup brown sugar
1 teaspoon cinnamon
2 tablespoons seedless raisins

Place ring of walnut halves in greased 5½-cup ring mold, Dip biscuits in melted butter, then in mixture of brown sugar and cinnamon. Place in mold, overlapping slightly. Tuck raisins between biscuits. Bake at 425° 13 to 15 minutes.

Toasty Cheese Loaf

1 loaf French bread (12 inches long)
⅓ cup butter or margarine
1 5-ounce jar sharp spreading cheese

Cut loaf in half lengthwise horizontally. Cut each half in 2-inch diagonal slices, cutting to, but not through, bottom crust. Place on baking sheet. Blend butter and cheese. Spread between slices and over top. Bake in hot oven (400°) till cheese is melty and bread is crusty, about 15 minutes. Serve immediately. Serves 10.

Dandy do-little desserts

Butterscotch Torte Supreme

Call on 3 mixes, add dates and nuts; presto, you create a sky-high beauty—

1 package yellow-cake mix

• • •

1 4-ounce package butterscotch pudding
1 8-ounce package pitted dates, cut up (1¼ cups)
Dash salt
½ cup chopped California walnuts
2 tablespoons butter or margarine

• • •

1 package fluffy white frosting mix

Prepare cake mix according to package directions; bake in two 9-inch round cake pans. Cool thoroughly.

Meanwhile, prepare pudding according to directions, *but using only 1½ cups milk and adding dates and salt.* When done, remove from heat; add nuts and butter. Cover surface closely with clear plastic wrap or waxed paper; cool to room temperature.

Cut each cake layer in half, using thread. Fill between layers and spread over top.

Prepare frosting mix according to package directions. Spread on sides and add 1½-inch border of frosting on top of cake. Store any leftover cake in the refrigerator.

Angel Cake with Coffee Cream

1 package angel-cake mix*

• • •

2 cups whipping cream
½ cup sugar
1½ tablespoons instant coffee
1 teaspoon vanilla

Prepare and bake angel cake according to package directions. Cool thoroughly. Whip cream with the sugar, coffee, and vanilla till mixture will hold in peaks. Frost top and sides of cake. Garnish with chocolate shot or toasted almonds.

*Or buy a 10-inch tube angel cake at the baked goods counter.

Almond Flip-top Cake

It's an upside-down surprise! —

2 teaspoons butter or margarine
1 tablespoon sugar
⅓ cup chopped or ready-diced almonds

• • •

1 loaf-size white or yellow cake mix*

• • •

1 recipe Orange Filling

Melt butter in an 8x8x2-inch pan; spread over bottom and sprinkle with sugar, then with almonds. Prepare cake mix according to package directions. Carefully pour the batter over the nuts.

Bake in moderate oven (375°) 25 to 30 minutes. Invert on rack and cool. Split cake into 2 layers; spread cooled Orange Filling between. Makes 9 squares.

*Or prepare 2-layer cake mix and use *half;* bake remainder as cupcakes.

Orange Filling

Fresh flavor. Delicious cake complement —

½ cup sugar
3 tablespoons all-purpose flour
Dash salt
½ cup orange juice

• • •

1 beaten egg

• • •

1 tablespoon butter or margarine
2 teaspoons lemon juice
2 teaspoons grated orange peel

Thoroughly mix together sugar, flour, and salt. Stir in orange juice. Cook over low heat, stirring constantly, until mixture thickens and becomes clear.

Stir small amount of hot mixture into beaten egg, then stir into remaining hot mixture. Cook and stir over low heat 3 to 4 minutes longer. Blend in butter, lemon juice, and orange peel; cool the mixture thoroughly. Makes ¾ cup filling.

Petite cakes—just the ticket to refreshment on hot summer evenings. Baby Orange Babas play a double role—serve while still warm in winter!

Baby Orange Babas

1 package yellow-cake mix

• • •

¾ cup sugar
¾ cup water
¾ cup orange juice
3 tablespoons orange peel, cut in *thin* slivers (white part removed)

Prepare the batter from cake mix according to the package directions. Place *well-greased* paper hot-drink cups on a baking sheet, and spoon in the batter, filling the cups about half full.

Bake in moderate oven (375°) 25 minutes or till done (test with cake tester).

Meanwhile, make syrup: Combine sugar, water, orange juice and orange peel; cook mixture for 5 minutes.

When cakes are done, cool a minute or two, then turn out of cups onto serving plate. Drizzle immediately with hot orange syrup, soaking the cakes well. Chill. Serve cold with whipped cream. Makes 9 or 10.

Chocolate-Mint Shortcakes

Easy as making toast. Another time, vary the flavors of ice cream and syrup—

Cut 4 slices of loaf pound cake. Toast the slices (for easy removal from the conventional toaster, put cake slices in with the narrow end down).

Place a slice of toasted cake on each dessert plate and top each with a scoop of peppermint ice cream. Pour canned chocolate syrup over all. Makes 4 servings.

Coconut Cake Bars

These warm "cake-cookies" boast a chewy coconut-honey "frosting"—

Slice a pound cake ½ inch thick. Cut each slice into 4 strips. Spread three sides with butter and honey; roll in flaked coconut; place on greased cooky sheet. Toast in moderate oven (375°) about 5 to 10 minutes or till delicate brown.

Chocolate Chiffon Dessert

1 cup vanilla-wafer crumbs
¼ cup chopped walnuts
3 tablespoons butter, melted
1 envelope unflavored gelatin
¼ cup cold water
⅔ cup chocolate-flavored syrup
½ teaspoon vanilla
1 cup evaporated milk, chilled *icy cold*

For crust, combine first 3 ingredients; press in 8x8x2-inch pan. Chill. Meanwhile, soften gelatin in cold water. Heat syrup; add gelatin; stir to dissolve. Cool to room temperature. Add vanilla. In chilled bowl, whip milk; fold in chocolate. Chill till mixture mounds *slightly* when spooned. Pour over crust. Chill firm. Serves 9.

Emerald Salad Dessert

1 8¾-ounce can crushed pineapple
1 3-ounce package lime-flavored gelatin
2 cups tiny marshmallows
1 2-ounce package dessert-topping mix

Drain pineapple, reserving syrup. Add water to syrup to make 2 cups; heat to boiling. Add gelatin; stir to dissolve. Add pineapple; pour into 10x6x1½-inch baking dish. Top immediately with marshmallows. Prepare dessert-topping according to package directions. Spread over marshmallows just before serving. Serves 8 to 10.

Cherry Cheesecake Pie

1 8-ounce package cream cheese, softened
1 cup sifted confectioners' sugar
1 teaspoon vanilla
1 cup whipping cream, whipped
¼ teaspoon almond extract
1 1-pound 6-ounce can cherry pie filling
1 baked 9-inch pastry shell

Beat together cream cheese, sugar, and vanilla till smooth. Fold in whipped cream. Pour into pastry shell. Add almond extract to cherry pie filling and carefully spoon over cheese layer. Chill till set.

Summertime Apple Pie

1 3-ounce package lemon-flavored gelatin
1¾ cups boiling water
1 No. 2 (2½ cups) can apple-pie filling
½ teaspoon cinnamon
¼ teaspoon nutmeg
½ teaspoon grated lemon peel
1 9-inch graham-cracker crumb crust
1 tablespoon sugar
½ cup shredded sharp American cheese
½ cup whipping cream, whipped

Dissolve gelatin in boiling water; chill till partially set. Combine pie filling, spices, peel. Reserve ¼ *cup* of the gelatin; stir remainder into apple mixture; pour into crust. For "meringue," fold reserved gelatin, the sugar, and cheese into whipped cream. Spread over pie; chill till firm.

Peach Petal Pie

1 No. 2 can (2½ cups) peach-pie filling
About 10 ¼-inch slices refrigerated slice-and-bake sugar cookies
1 teaspoon sugar
Dash cinnamon

Heat pie filling; pour into 8-inch pie plate. Overlap cooky slices around edge of pie plate. Mix sugar and cinnamon together; sprinkle over cookies. Bake in moderate oven (350°) 35 to 40 minutes or till cookies are done. Serve warm in sauce dishes with ice cream. Makes 5 servings.

Cranberry Cream Pie

1 3-ounce package raspberry gelatin
1¼ cups boiling water
1 1-pound can whole cranberry sauce
1 cup dairy sour cream
1 9-inch baked pastry shell
1¼ cups tiny marshmallows
½ cup whipping cream, whipped
1 tablespoon sugar

Dissolve gelatin in boiling water; add the cranberry sauce. Chill till slightly thickened. Beat in sour cream with rotary beater till blended; chill till partially set. Spoon into pastry shell. Sprinkle marshmallows atop. Fold sugar into whipped cream, spread over pie. Chill till firm.

Strawberry-Angel Dessert

1 3-ounce package strawberry-flavored gelatin
1 cup boiling water
2 10-ounce packages frozen strawberries, partially thawed
1 tablespoon lemon juice

• • •

1 3-ounce package lemon-chiffon pie filling
8 cups 1-inch cubes angel cake*
1 cup whipping cream, whipped

Dissolve the gelatin in water; add *1 package* strawberries and lemon juice. Chill till partially set. Prepare chiffon pie filling according to package directions. Fold into gelatin. Fold in cake cubes. Spread in a 13x9x2-inch baking dish. Chill till set.

Cut in squares, garnish with whipped cream and remaining package of strawberries. Makes 12 to 15 servings.

*Use a 10-inch tube cake. (You'll have a little cake left over to serve next day.)

Peanut Fudge Sauce

1 cup chocolate syrup
½ cup chunk-style peanut butter

Stir chocolate syrup into peanut butter. Serve sauce over vanilla or chocolate ice cream. Pass crisp cookies.

Orange Sundae Sauce

1 cup sugar
¼ cup water
1 6-ounce can frozen orange-juice concentrate

Combine sugar and water in a small saucepan. Bring to a rolling boil, stirring constantly. Boil 1 minute. Remove from the heat; blend in juice concentrate. Cool; serve on vanilla ice cream. Makes 1½ cups.

Snow-on-the-Mountain Sundae

Spoon marshmallow creme over chocolate ice cream. For easy "no-stick" serving: Place tablespoon in *hot* water for a few seconds before scooping marshmallow creme from jar. Fluffy marshmallow will slide right off the spoon—no sticking.

Easy Macaroons

Guests can't believe it—only 3 ingredients!—

2 8-ounce packages shredded coconut
1 15-ounce can (1⅓ cups) sweetened condensed milk
2 teaspoons vanilla

Mix ingredients. Drop from teaspoon onto *well-greased* cooky sheet. Bake in moderate oven (350°) 10 to 12 minutes. Cool slightly; remove to rack. Makes 4 dozen.

Speedy Ginger Cookies

1 14-ounce package gingerbread mix
⅔ cup water
½ cup chunk-style peanut butter

• • •

½ cup seedless raisins

Blend dry gingerbread mix with water and peanut butter. Beat vigorously ½ minute. Add raisins. Drop by heaping teaspoonfuls onto greased baking sheet. Bake in moderate oven (350°) 10 to 12 minutes or till done. Makes about 3 dozen cookies.

Chocolate Pudding Frosting

1 4-ounce package chocolate pudding
¼ cup milk
¼ cup butter

• • •

1 teaspoon vanilla
2 cups sifted confectioners' sugar
1 tablespoon hot water

Combine pudding, milk and butter in saucepan. Bring mixture to boil over medium heat, stirring constantly, and boil 1 minute. Cool 15 minutes.

Add vanilla and blend in confectioners' sugar. Add hot water. Mix well. Frosts top of one 13x9x2-inch cake.

Maple Butter Icing

⅓ cup soft butter
3 cups sifted confectioners' sugar
½ cup maple syrup

Blend butter with sugar. Add syrup and beat mixture until well blended and fluffy. Frosts two 8-inch layers.

Delightful party duet—
Easy Macaroons (page 31)
and sparkly Cranberry
Danish Cream rate praises galore!

Berries in Custard Sauce

1 3⅝- or 3¾-ounce package instant vanilla pudding
½ teaspoon vanilla
1 pint fresh strawberries

Prepare pudding according to package directions, *but using 2½ cups milk and adding vanilla.* Chill about 30 minutes or until mixture is the consistency of custard sauce. (If mixture gets too firm, beat with rotary beater till smooth.)

Cut any large strawberries in half; sugar all lightly. Pile berries in dessert dishes and spoon the custard sauce over. Makes 4 or 5 servings. Top with whole berries.

Cranberry Danish Cream

1 package currant-raspberry-flavored Danish dessert
1 pint bottle cranberry-juice cocktail
1 package custard-flavored dessert mix
½ cup whipping cream, whipped
Slivered blanched almonds, toasted

Prepare Danish dessert according to directions, *but using cranberry-juice cocktail for the liquid.* Cool about 30 minutes.

Meanwhile prepare custard according to directions. Pour into sherbets and chill till set. Spoon Danish dessert *carefully* over custard; chill till set, about 3 hours. Top with fluffs of whipped cream and almonds. Serves 6 to 8.

Mocha Dessert

1 3- or 3¼-ounce package vanilla pudding
1 teaspoon vanilla
1 teaspoon instant coffee
½ cup semisweet chocolate pieces
Flaked coconut

Prepare pudding according to label directions and add vanilla. Divide in half. To one half, add the instant coffee and chocolate pieces; stir to dissolve.

Spoon the pudding into sherbets, alternating layers. Trim with coconut. Chill thoroughly. Makes 4 servings.

Double-chocolate Pudding

Fluffy and rich – designed for chocolate fans–

1 4-ounce package chocolate pudding
½ 6-ounce package (½ cup) semisweet chocolate pieces
1 teaspoon vanilla
1 cup whipping cream, whipped

Cook pudding according to package directions, *but adding ¼ cup more milk.* While mixture is hot, add semisweet chocolate pieces, stirring till melted. Cool. Add the vanilla and beat until the mixture is fluffy. Fold in whipped cream.

Spoon pudding into sherbets. Top with additional chocolate pieces. Chill thoroughly. Makes 6 to 8 servings.

Pineapple Dessert

A fluffy pudding flavored with the gentle tang of pineapple juice–

1 3- or 3¼-ounce package vanilla pudding
1 12-ounce can (1½ cups) unsweetened pineapple juice

• • •

1 cup whipping cream, whipped
½ cup broken California walnuts (optional)

Prepare pudding according to the package directions, *but using 1½ cups pineapple juice instead of milk.* Cool thoroughly. Beat smooth; fold in whipped cream and nuts. Chill. Serve pudding topped with walnut halves. Makes 4 servings.

Peanut-butter Pudding

¼ cup peanut butter
2 cups milk

• • •

1 4¼- or 4½-ounce package instant chocolate pudding

Beat peanut butter and ¼ *cup* milk with with rotary beater* till smooth. Slowly add remaining milk, beating until well blended. Add pudding mix; blend well, about 1 minute. Pour into serving dishes; chill.

*Or beat at lowest speed on mixer.

Apple-Nut Dessert

Smart cooking – bake this delicious pudding to round out an oven meal–

1 beaten egg
¾ cup sugar
½ teaspoon vanilla

• • •

½ cup sifted all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt

• • •

1 cup chopped unpared tart apples
½ cup broken California walnuts

Combine egg, sugar, and vanilla. Sift together flour, baking powder, and salt. Add dry ingredients to egg mixture and blend well. Stir in apples and nuts. Spread in greased 8x8x2-inch baking dish.

Bake in moderate oven (350°) 30 minutes or till done. Cut in squares. Serve warm with ice cream. Makes 6 to 9 servings.

Baked Cherry Pudding

Golden-brown crumb top is cake mix–

1 No. 2 can (2½ cups) cherry-pie filling
1 package loaf-size yellow-cake mix
⅓ cup butter or margarine, melted

Spread pie filling in buttered 9x9x2-inch pan. Sprinkle cake mix evenly over top of filling; drizzle with butter.

Bake in moderate oven (350°) 40 to 45 minutes or till top is golden brown. Serve warm with ice cream. Makes 9 servings.

Apricot Coconut Ring

1 1-pound 14-ounce can apricot halves
3 tablespoons butter or margarine
⅓ cup brown sugar
⅔ cup flaked coconut
1 package 1-layer-size white cake mix
1 tablespoon cornstarch
2 tablespoons brown sugar

Drain apricots, reserving syrup. Combine butter, 3 tablespoons reserved syrup, and ⅓ cup brown sugar. Heat till butter melts and sugar dissolves. Pour into a greased 5½-cup ring mold. Sprinkle coconut evenly over butter-sugar mixture.

Prepare cake mix according to package directions; spoon batter over coconut. Bake in moderate oven (350°) for 25 to 30 minutes, or till done. Cool 1 minute; invert on plate. Remove ring mold. Pile apricot halves in center.

For glaze, mix cornstarch and 2 tablespoons brown sugar in saucepan. Add remaining apricot syrup. Bring to boil. Cook till mixture is thickened. Spoon glaze over sides and top of cake and fruit. Makes 6 to 8 servings.

Bananas in Nectar

Fill 4 chilled sherbet dishes with sliced bananas. Add enough frosty-cold guava, papaya, or apricot nectar to cover.

Garnish fruit with mandarin-orange sections, maraschino cherries, and sprigs of mint. Makes 4 servings.

Raisin-stuffed Apples

4 large baking apples
¼ cup brown sugar
½ cup seedless raisins
Butter
½ cup water

Core apples; pare strip from center or top of each. Mix brown sugar and raisins. Place about 2 tablespoons of raisin mixture in center of each apple; dot with butter.*

Place apples in large saucepan; add water. Cover tightly; bring to boil. Continue boiling gently 15 minutes, or till tender. Serve warm. Makes 4 servings.

*Omit butter if serving apples chilled.

Broiled Grapefruit

2 large grapefruits, halved
¼ to ⅓ cup butter
2 teaspoons sugar
½ cup cinnamon-sugar mixture
(1 part cinnamon to 4 parts sugar)
4 maraschino cherries

Have fruit at room temperature so it will be hot through when top is browned. Cut around every section of each half, close to membrane so fruit is completely loosened from shell. Cut hole in center of each half; fill with 1 to 1½ tablespoons butter. Sprinkle each with ½ teaspoon sugar, then with 2 tablespoons cinnamon mixture.

Broil 4 inches from heat 8 to 10 minutes, or till tops are brown. Garnish with cherries just before serving. Makes 4 servings.

Pineapple-Berry Bowl—a snappy fruit trio to complete the meal

Chill 1 No. 2 can (2½ cups) pineapple chunks; drain, reserving syrup. Rinse 1 pint *each* of fresh red raspberries and strawberries; slice the strawberries. In crystal bowl (if you have one), arrange the strawberries, then the pineapple chunks; top with the raspberries. Pour chilled pineapple syrup over. Serve with cream. Serves 6.

Easy outdoor desserts

Dessert Kabobs

Cart-wheel Bananas

Leave peel on firm bananas; cut in diagonal slices, about ¾ inch thick. Dip cut ends in lemon juice, then dunk in mixture of brown sugar and cinnamon.

Thread on skewers (going through skin), alternating with quartered orange slices (thick and unpeeled). Broil until hot through and banana peel turns brown.

Candy-Cooky Poles

Alternate big fluffy marshmallows and chocolate drop cookies on a skewer; toast till good and gooey. Turn often.

Cake Kabobs

Cut pound cake or angel cake (from baked goods counter) in 1½-inch cubes. Spear each on fork and dip in melted currant jelly; then roll in flaked coconut to cover. String on skewers and toast over *very hot* coals, turning often.

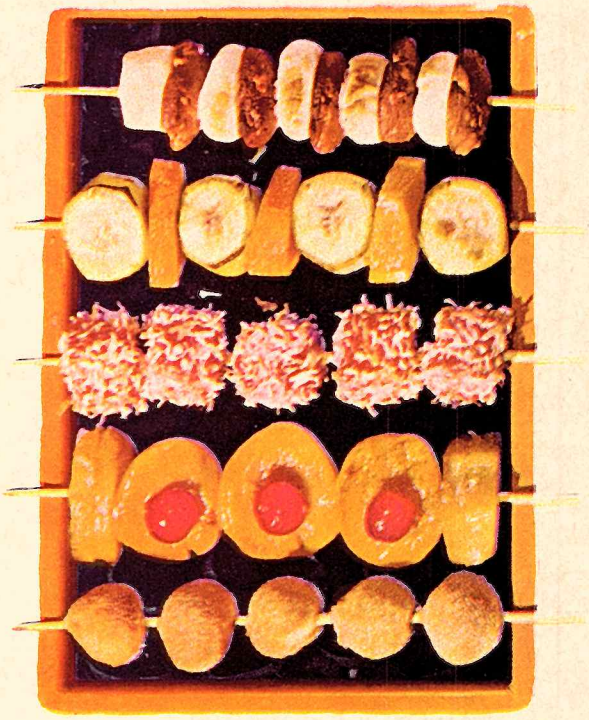
Or dip cubes of angel or pound cake in sweetened condensed milk, or in a mixture of ½ cup honey and 1 tablespoon lemon juice. Roll in flaked coconut, string on skewers and toast as above.

Fruit-bobs

Thread maraschino cherries in center of canned peach halves—begin and end skewers with halved pineapple ring. Brush with butter and broil, turning often.

Donut Holes

Cut refrigerated biscuits (from a tube) in thirds, and roll each piece into a ball. String on skewers, leaving about ½ inch between balls. "Bake" over *hot* coals, *turning constantly* until browned and completely done, about 7 minutes. At once, push off skewers into melted butter or margarine; roll in cinnamon-sugar mixture. Eat right away! One tube makes 30 "donuts."



Cookout finale—whirling dessert kabobs served piping hot off the skewer! Choose from our array, or have fun trying your own.

Pineapple-on-a-Spit

Pare a medium pineapple, leaving leafy crown intact. Remove eyes and, if desired, replace with 15 to 20 whole cloves. Center pineapple on spit—you may need to pull out a few spikes from center and "blaze the trail" with a small skewer. Secure with holding fork. Wrap leafy end in foil.

Let rotate over hot coals 45 minutes to 1 hour, basting frequently with mixture of ½ cup maple-flavored syrup and ½ teaspoon cinnamon. Slice and serve hot.

Hickory Nuts

Brush fresh pecan meats, peanuts, or almonds with butter. Salt, and place on sheet of foil. Hickory-smoke for 20 minutes.

Fountain fix-ups

Minted Sundae Soda

Mint and lime flavors give double refreshment! Serve this beautiful half-sundae half-soda with both straw and spoon—

1 10-ounce jar (about 1 cup) mint apple jelly
½ cup water

• • •

Lime sherbet
Vanilla ice cream
Bottled lemon-lime carbonated beverage, chilled

Combine jelly and water in saucepan. Cook and stir over low heat till jelly dissolves. Cool, then chill. Into each chilled 14-ounce glass, pour about 3 tablespoons mint-jelly syrup. Add spoonful of sherbet or ice cream; stir till melted. Add scoop of vanilla ice cream, then scoop of lime sherbet, finally another scoop of vanilla ice cream. Fill with lemon-lime carbonated beverage, pouring carefully down side of glass to save sparkle. Garnish each glass with lime slices and a mint sprig.

Note: You may make this soda using 2 teaspoons bottled creme-de-menthe syrup in each glass, in place of mint-jelly syrup.

Minted Sundae Soda

Save the bubbles—they add refreshing sparkle and zing! At the last minute, just before serving, carefully pour the carbonated beverage down the *side* of the glass.

For soda success begin by muddling a little amount of the sherbet or ice cream with the sundae sauce. *And* you'll want to serve sodas with both straws and long-handled spoons.

Mint Malt

3 tablespoons crushed peppermint-stick candy
1½ cups milk
¼ cup chocolate-flavored malted-milk powder
Dash salt
1 teaspoon vanilla

• • •

1 pint chocolate ice cream

Place *half* of the crushed candy, *½ cup of* the milk, the malted milk, salt, and vanilla in mixer bowl or blender. Blend until candy dissolves. Add ice cream; blend till softened. Add *1 cup* milk; mix just till blended. Pour into 4 chilled glasses. Top with whipped cream. Sprinkle with remaining crushed candy. Serve with candy sticks for muddlers.

Patio Punch Soda

1 46-ounce can (6 cups) red Hawaiian fruit punch, chilled
¾ cup lemon juice
1 quart vanilla ice cream
2 7-ounce bottles (2 cups) lemon-lime carbonated beverage, chilled

Combine punch and lemon juice. Spoon about *half* the ice cream into 9 or 10 chilled tall glasses. Add *half* the punch; muddle with ice cream. Add remaining punch; tip each glass and pour carbonated beverage down *side* to fill. Top each with a scoop of ice cream. Trim with lemon peel.

Pink Sodas

For each "customer," place jumbo scoop of vanilla or strawberry ice cream in tall glass. Fill with chilled strawberry carbonated beverage. Serve with long straws.

Chocolate Soda

For each serving, pour ¼ cup chocolate syrup and 2 tablespoons milk into a chilled 14- or 16-ounce glass; mix well. Add chilled carbonated water to fill glass ¾ full. Stir. Add 1 to 2 scoops vanilla ice cream. Fill with carbonated water. Serve.

Chocolate Shake

Combine ½ cup *cold* milk and 2 tablespoons chocolate syrup in chilled mixing bowl or blender. Add 2 big scoops vanilla ice cream, beating or blending until smooth. Makes 1 serving.

Note: For a malted milk, add 1 tablespoon malted-milk powder after the milk.

Grape Frost

1 6-ounce can frozen grape-lemon punch concentrate
About 5 to 6 cups finely crushed ice

Empty frozen concentrate into chilled bowl of an electric blender. Add ice, 1 cup at a time, blending well after each addition. Stop blender several times and push ice down with rubber scraper. Serve at once.

Citrus Cooler

Ginger ale is the sparkle in this refreshing fruit fizz. You'll make this often—

¼ cup frozen orange-grapefruit-juice concentrate
¾ cup ice water
1 pint lemon sherbet
1 12-ounce bottle (1½ cups) ginger ale, chilled

Pour frozen orange-grapefruit-juice concentrate into an electric blender or drink mixer. Add ice water and sherbet. Cover and blend about 15 seconds.

Divide mixture among 3 or 4 chilled glasses. Slowly pour in ginger ale to fill each glass. Stir gently and serve right away.

Raspberry Parfaits

Prechill parfait glasses till frosty cold. For the sundae sauce, use frozen red raspberries, thawed, but with *a few ice crystals remaining*. (Or use sweetened crushed fresh raspberries.) Save out some whole berries for garnish.

Start parfaits with a big spoonful of the raspberries and syrup in bottom of each glass. Add scoop of raspberry ice cream or strawberry or vanilla. Alternate layers of raspberries and ice cream. Top with whipped cream and whole berries.

Big Banana Split

Fully ripe bananas
Canned pineapple slices, chilled
Three flavors of ice cream or sherbet—strawberry, vanilla, and orange
Three sundae sauces—Raspberry Sundae Sauce, chocolate sauce, and marshmallow creme
Bing cherries or maraschino cherries with stems on

Count on 1 banana, halved lengthwise and peeled, for each split. Drain pineapple, and dip bananas in the pineapple syrup to keep color bright. Place a pineapple ring in the center of each *long* dish. Now add a banana runner on each side.

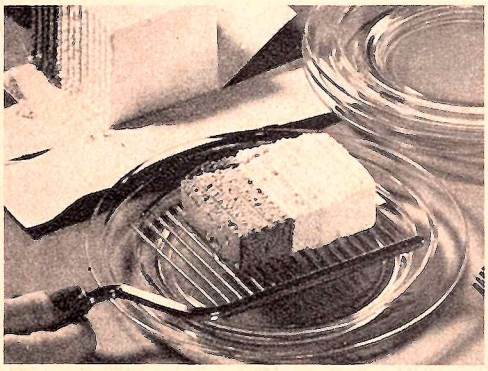
Top pineapple ring with a scoop of orange sherbet, add a scoop of vanilla ice cream on one side, a scoop of strawberry on the other. Cut a pineapple ring in half and tuck in, like wings, between the scoops.

Ladle Raspberry Sundae Sauce over vanilla ice cream, chocolate sauce over strawberry, marshmallow creme over orange sherbet. Then for good measure, flood dish with all three sauces. Trim with cherries.

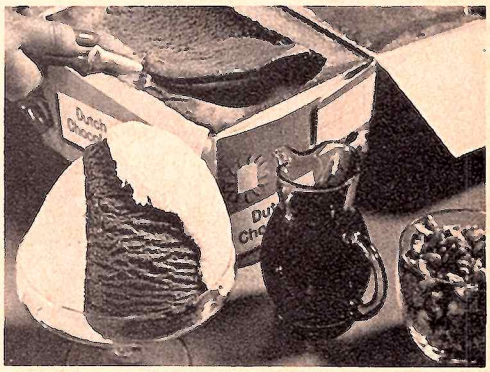
Raspberry Sundae Sauce

Stir a jar of red-raspberry preserves to make it of just-right spooning consistency to ladle over ice cream. That's all!

Pretty ice-cream slices or sundaes—here's how it's done



A cake breaker makes neat slices, even in the firmest ice cream. Neapolitan ice cream shows off three ribbons of color. Another time, cut ice cream in wedges. To help keep servings from melting, chill plates.



Here's how spectacular sundaes get that rippled look. Chill sturdy spoon in freezer. Holding it bowl up, skim across firm ice cream. Start fudge sundae with scoop of ice cream in *chilled* dish; alternate light and dark.

Banana Nog

1 medium fully ripe banana
½ pint (1 cup) vanilla ice cream
1 6-ounce can (⅔ cup) evaporated milk, chilled
1 egg
1 teaspoon vanilla

Combine ingredients in electric blender or drink mixer. Whiz about 30 seconds or till blended. Pour into 2 chilled glasses. Sprinkle with nutmeg. Serve with straws.

Butterscotch Sauce

Combine 1½ cups brown sugar, ⅔ cup corn syrup, and dash salt. Heat, stirring occasionally, till mixture comes to a full rolling boil. Remove from heat; cool slightly. Gradually stir in one 6-ounce can (⅔ cup) evaporated milk. Serve warm or cool. Makes 2 cups sauce.

Crunchy Butterscotch Sundaes

Mix 1½ cups sugar-coated crisp rice or wheat cereal with ½ cup flaked coconut. Form 1 quart vanilla ice cream in 10 balls. Coat with cereal mixture, pressing it on. Place in freezer till serving time. (To keep coating crisp, store only 1 to 4 hours.) Serve with Butterscotch Sauce. Makes 10 servings.

Fudge Sundae

Start out with enough fudge sauce in each dish to cover bottom generously. In center place hub of chocolate or vanilla ice cream. Then overlap 4 big spoonfuls of ice cream around it, alternating light and dark.

Drizzle more sundae sauce over top. Sprinkle with broken California walnuts.

Honey-Fudge Sauce

Melt 2 squares unsweetened chocolate with ½ cup honey over hot water. Add dash salt; stir till smooth. Spoon hot sauce over ice cream.

Choco-Mint Sauce

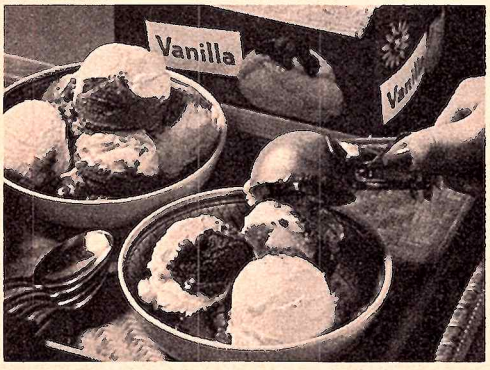
Melt 12 chocolate-covered mint patties (about 1½ inches in diameter) over hot water. Stir in 2 tablespoons light cream. Serve warm over ice cream. Makes ½ cup sauce.

Mintmallow Sauce

Combine about ½ cup marshmallow creme and 3 tablespoons water. With electric or rotary beater, whip till fluffy.

Add ¼ cup mint jelly and beat smooth. Tint with few drops green food coloring. Spoon over vanilla or chocolate ice cream. Makes about 2 cups sauce.

You'll welcome this pair of slick tricks for ice-cream dips



Double-color dips boast double flavors! Work with firm ice cream, and a chilled scoop. Half-fill scoop by taking several light scoops in one flavor, then round out ball with another flavor. Serve with sundae sauce.

Serving ice cream to a crowd? Fix the scoops beforehand; place on jelly-roll pan or cooky sheet; put uncovered in freezer. To serve, place ice-cream balls in bowl. (To keep a day or so, wrap and store in freezer.)

Patio sandwich suppers

When the temperature soars and cooking's out of the question, it's sandwich time. Stock up on interesting breads, table-ready meats, a variety of cheese—you can put a meal together in no time at all. Don't forget paper plates and throw-away forks.

Buffet-Sandwich Special

Walking Sandwich
Mustard Dill Pickles
Saucy Baked Beans
Ginger Peachy
Iced Tea

Walking Sandwich

12 slices rye bread, buttered
6 slices Swiss cheese
12 thin slices cooked corned beef, chilled
1 recipe Summer Slaw

For each sandwich, fill between slices of rye with Swiss cheese, 2 slices corned beef, and Summer Slaw. Makes 6 servings.

Summer Slaw

1 tablespoon prepared mustard
½ cup salad dressing
3 tablespoons light cream or top milk
2 tablespoons vinegar
2 tablespoons finely chopped onion
¼ teaspoon caraway seed
3 cups *finely* shredded cabbage

Stir mustard into salad dressing. Add cream and vinegar. Toss onion and caraway seed with chilled cabbage; add only enough of the dressing to moisten, then toss. Pass remaining dressing with Walking Sandwich. Makes 6 servings as sandwich topper, 4 to 5 servings as salad.

Saucy Baked Beans

Bake these in the morning while it's cool—

6 slices bacon, cut in 1-inch pieces

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3 1-pound cans (6 cups) baked beans in pork and molasses sauce

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1 8-ounce can (1 cup) seasoned tomato sauce
1 cup chopped onion
½ cup catsup
¼ cup brown sugar
2 tablespoons prepared mustard
1 teaspoon salt
4 drops bottled hot pepper sauce

Cook bacon till almost crisp; drain. Combine bacon and beans; add tomato sauce, onion, catsup, brown sugar, mustard, salt, and bottled hot pepper sauce.

Bake beans, uncovered, in 2-quart casserole or beanpot in slow oven (300°) for 3 to 5 hours. Makes 6 servings.

Ginger Peachy

Another time, serve fruit mixture alone—

4 cups sliced fresh peaches*
½ cup orange juice
3 tablespoons honey
2 tablespoons finely chopped candied ginger
Dash salt

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Vanilla ice cream

Combine peaches, orange juice, honey, ginger, and salt; mix gently. Cover; chill thoroughly. To serve, spoon over vanilla ice cream. Makes 5 or 6 servings.

*To keep golden peach color, brush cut fruit with a little lemon juice. Or, you can use the ascorbic-acid mixture you add when freezing light-colored fruits; follow label directions for fresh cut fruit.

Dutch Lunch

Sliced Cold Cuts, Luncheon Meat
Sliced Cheese, Onions
Rye Bread
Sour-cream Potato Salad
Herbed Tomatoes Deviled Eggs
Ruby Fruit Compote, *or*
Pears a la Compote
Coffee

Deviled Eggs

Halve 6 hard-cooked eggs lengthwise; remove yolks. Mash yolks; mix with ¼ cup mayonnaise or salad dressing, 1 teaspoon vinegar, 1 teaspoon prepared mustard, ½ teaspoon salt, and dash pepper. Refill egg whites, using pastry tube, if desired. Chill. Trim with thin pimiento strips.

Sour-cream Potato Salad

7 medium potatoes, cooked in jacket, peeled and sliced (6 cups)
⅓ cup clear French or Italian dressing
¾ cup sliced celery
⅓ cup sliced green onions and tops
4 hard-cooked eggs
1 cup mayonnaise
½ cup dairy sour cream
1½ teaspoons prepared horseradish mustard
Salt and celery seed to taste
⅓ cup diced pared cucumber

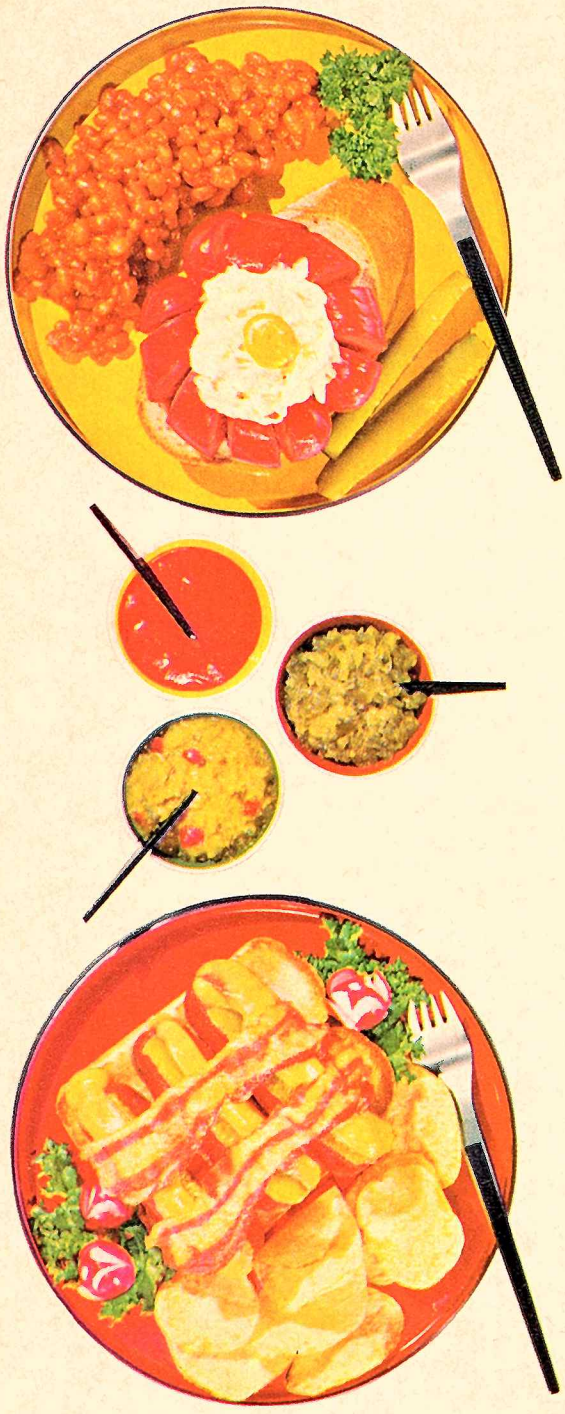
While potatoes are warm, pour dressing over and then chill for 2 hours.

Add celery and onion. Chop egg whites; add. Sieve yolks; reserve some for garnish. Combine remaining sieved yolk with mayonnaise, sour cream, and horseradish mustard. Fold into salad. Add salt and celery seed to taste. Chill salad for 2 hours. Add diced cucumber; mix.

To trim, sprinkle reserved sieved yolk and sliced onion tops over top. Serves 8.

Easy Dutch Lunch—just set out the makings and say help yourself

No fuss with this meal—you set it up buffet-style and invite guests to serve themselves. They circle round and build their own sandwiches as they go—it's fun!



Frank fix-ups for over the coals

Circle Pups (atop)—bias cut franks topped with hot kraut and mustard. Rafted Wieners (bottom)—franks filled with cheese and pickle; crossed with bacon strips.

Circle Pups

1 1-pound can (2 cups) sauerkraut
1 tablespoon flour
1 teaspoon sage

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1 pound (8 to 10) frankfurters*
8 to 10 slices rye bread, buttered
Prepared mustard

Drain kraut, reserving ½ cup juice. Mix flour, sage, and reserved juice; stir into the drained kraut. Heat and stir till mixture thickens. At ½-inch intervals, cut slits across franks, *going almost but not quite through*. Broil franks over hot coals until hot through—they'll curl as they cook. Place franks on bread; fill center with hot kraut; top with mustard.

*If using the chubby dinner-size franks, count on 2 to make each circle. Curve on bread making ends touch.

Rafted Wieners

Slit frankfurters lengthwise, *not quite through*. Grill over hot coals. Arrange bacon slices (2 per serving) on piece of foil, turning up edges to catch drippings; cook on grill top. Insert a strip of pickle and cheese in each frank and heat on foil a few minutes, place 2 or 3 franks crosswise on toasted and buttered coney buns. Lay 2 slices crisp bacon across the top.

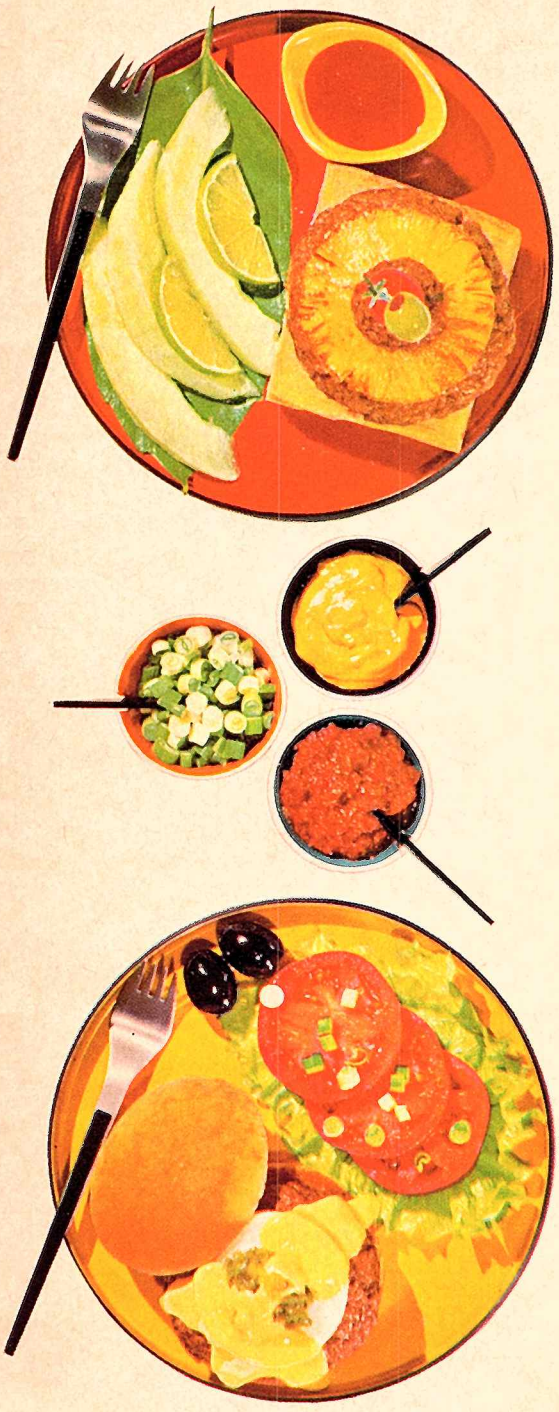
Nutty Pups

A new favorite for all ages—

Broil franks to suit yourself. Serve in *hot* toasted buns spread with chunk-style peanut butter. Great when made with Frank Wrap-ups. Pass pickle relish.

Frank Wrap-ups

Slit frankfurters lengthwise to about ¼ inch from each end; stuff with pickle relish and wrap each with a bacon strip, anchoring ends with toothpicks. Broil over hot coals, turning once, till filling is hot and bacon crisped. (Remember to remove toothpicks anchoring bacon.)



Special burgers, tasty toppers

Aloha Burger (top) is glorified by a pineapple ring, and glazed with Island Sauce. Mountain Burger (bottom) is capped by an onion slice, a cascade of relish, and melty cheese.

Aloha Burgers

1 9-ounce can pineapple slices
1 pound ground beef
1 teaspoon salt
Dash pepper
1 recipe Island Sauce

Drain pineapple, reserving 2 tablespoons syrup for sauce. Season meat with salt and pepper. Press a scant tablespoon of meat into center of each pineapple slice, overlapping meat on pineapple around center on both sides of slice so meat won't fall out while cooking. Shape remaining meat in 4 patties, slightly larger in diameter than the pineapple; broil burgers on grill over hot coals 12 to 15 minutes, turning once.

Broil meat-filled pineapple slices, turning carefully and brushing with Island Sauce till meat is done and pineapple glazed. To assemble, place each burger atop a bun half or slice of toast. Top with pineapple burger. Peg with a kabob of cherry tomato and green olive.

Island Sauce: Mix reserved pineapple syrup, ½ cup catsup, ¼ cup brown sugar, 2 teaspoons Worcestershire sauce, and a few drops liquid smoke; heat to boiling.

Mountain Burgers

1 pound ground beef
¼ cup quick-cooking rolled oats
2 tablespoons catsup
2 tablespoons milk
1 tablespoon prepared mustard
1 slightly beaten egg
1 teaspoon salt
1 teaspoon monosodium glutamate
¼ teaspoon liquid smoke

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4 thin onion slices
¼ cup drained pickle relish
1 recipe 1-2-3 Cheese Sauce

Thoroughly combine meat, rolled oats, catsup, milk, mustard, egg, and seasonings; shape in 4 burgers. Grill over hot coals about 8 minutes; turn; top each with an onion slice and a mound of pickle relish; cook 7 minutes more or till done. Place on toasted buns; top with Cheese Sauce.

1-2-3 Cheese Sauce: In saucepan, mix ⅓ cup process cheese spread, 2 tablespoons mayonnaise, and 1 tablespoon prepared mustard; heat at side of grill.

Meals for company

Here's a collection of menus for easy entertaining. Some are just for the ladies, others appeal to men. All will raise your standing as a gracious hostess.

Help Yourself To Curry

Curry of Shrimp with Rice
Curry Condiments Hot Rolls
Assorted Cheeses and Fruits
Hot Coffee

Curry of Shrimp

2 tablespoons butter or margarine
1½ cups finely chopped, pared tart apples
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2 tablespoons all-purpose flour
2 to 2½ teaspoons curry powder
1 teaspoon salt
2 cups milk
2 to 3 cups cleaned cooked or canned shrimp (1½ to 2 pounds in shell)

Melt butter; add apples and cook 5 minutes. Stir in flour, curry powder, and salt. Slowly blend in milk. Cook, stirring constantly, till mixture thickens. Add shrimp, and heat through.

Serve with fluffy hot rice garnished with chopped parsley. Offer traditional curry condiments: chutney, chopped hard-cooked eggs, salted peanuts, sliced green onions, preserved kumquats, flaked coconut. Makes 5 or 6 servings.

Chicken Plate Buffet

Drumsticks Parmesan
Stuffed Baked Potatoes
Bibb Lettuce with French Dressing
Radish Roses Hot Biscuits
Vanilla Ice Cream
with Sugared Strawberries
Hot Coffee

Drumsticks Parmesan

1 cup crushed packaged herb-stuffing
⅔ cup grated Parmesan cheese
¼ cup chopped parsley
1 clove garlic, minced
8 frying-chicken drumsticks
⅓ cup melted butter or margarine

Combine herb-stuffing, Parmesan cheese, parsley, and garlic. Dip drumsticks in melted butter; roll in crumb mixture.

Place pieces, skin side up and not touching, in greased jelly-roll pan. Sprinkle with remaining butter and crumbs. Bake in a moderate oven (375°) about 1 hour or until done—*don't turn.*

Stuffed Baked Potatoes

Scrub 4 medium baking potatoes; for soft skins, rub with fat. Bake in moderate oven (375°) 1 to 1¼ hours. Take slice from top of each. Scoop out inside; mash. Add butter, salt, pepper, and hot milk to moisten. Beat till fluffy.

Fill shells ½ *full* with mashed potatoes. Combine 1 cup drained, seasoned cooked or canned peas and 2 tablespoons chopped green onions; divide among potato shells. Pile remaining mashed potatoes atop.

Return to oven (375°) 12 to 15 minutes or till heated through and lightly browned.

Sure to be a hit at the club luncheon is Tomato Soup with Avocado. Offer crackers *or* toast fingers with cheese broiled atop.

Bridge Club Luncheon

Tomato Soup with Avocado
Crackers Club Sandwiches
Lime Sherbet Ladyfingers
Hot Coffee

Club Sandwiches

8 slices enriched white bread
½ cup mayonnaise seasoned with ½ teaspoon curry powder
8 slices Bologna
1 medium cucumber, unpeeled, sliced
8 slices process Swiss cheese
Prepared mustard
Leaf lettuce
4 slices whole-wheat bread

Trim crusts from bread, if desired. Spread white bread with curried mayonnaise.

On 4 slices, stack *half* the Bologna, cucumber, and cheese. Spread cheese with mustard; top with lettuce, whole-wheat bread. Spread with curried mayonnaise; stack remaining fillings, lettuce, bread. Quarter sandwiches. Peg each quarter with an olive-topped toothpick. Makes 4.

Tomato Soup with Avocado

Combine 1 can tomato soup, 1 soup-can water,* 1 can beef broth, ¼ teaspoon crushed oregano, and ⅛ teaspoon garlic powder. Heat to boiling, reduce heat, simmer 5 minutes. Pour into 4 bowls; float 2 thin slices avocado atop each serving.

*Or use 1 envelope tomato-soup mix; add water according to label directions.

Luncheon for Three Ladies

Hot Ham and Asparagus Sandwich
Olives Carrot Sticks
Orange Sections with Coconut
Spiced Iced Tea

Hot Ham and Asparagus Sandwich

3 slices buttered toast, halved diagonally
3 slices boiled ham, halved diagonally
1 10-ounce package frozen asparagus spears, cooked and drained
Cheese Sauce

In 3 individual casseroles, place toast, two half-slices to a casserole, cut edges down. Top with ham, then bundles of hot asparagus. Ladle hot Cheese Sauce over.

Cheese Sauce: Make white sauce of 1 tablespoon butter, 1½ teaspoons all-purpose flour, dash salt and pepper, and ½ cup milk. Add ½ cup shredded process American cheese and stir till melted.

Spiced Iced Tea

Measure 3 tablespoons tea into pot. Pour in 2 cups boiling water; add 3 inches stick cinnamon and 1 teaspoon whole cloves tied in bag. Cover, steep 5 minutes; stir.

Strain tea into pitcher; return spices to tea. At once add 2 cups cold water; cool to room temperature. Remove spices; stir in ½ cup orange juice, ¼ cup sugar. Chill. Pour over ice. Makes 4½ cups tea.

Serving a buffet makes entertaining oh so easy for the hostess—

Sea-food Spectacular!

Ginger Fruit Cocktail Crackers
Shrimp de Jonghe
Savory Green Beans French Bread
Tossed Salad Emerald Dressing
Lemonade Angel Dessert Tea

Sail right into cooking fame with this party-going meal plan!

If you have a few extra minutes, make *Seeded Crackers:* Brush crackers (your choice) with melted butter; sprinkle with onion or garlic powder; dash with caraway, dill, poppy, or sesame seed. Heat on cooky sheet at 350° about 5 minutes or till crispy.

Ginger Fruit Cocktail

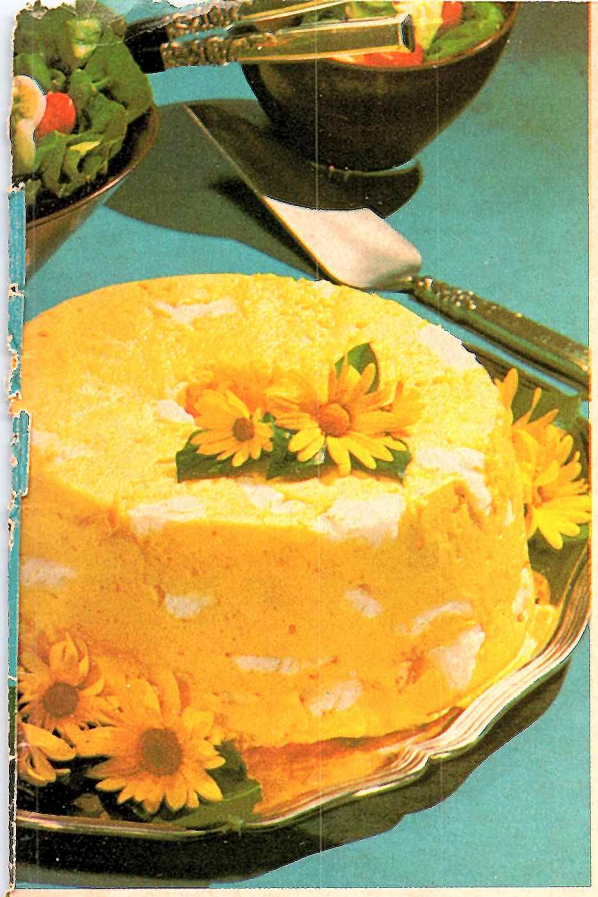
Peel 1 fully ripe banana; slice on bias; dip in lemon juice. Combine with one 1-pound can (2 cups) fruit cocktail, well-chilled and drained, 1 cup fresh strawberries, halved and chilled, and 1 cup melon balls, chilled. Cover mixture and chill.

Just before serving, pour 1 small bottle ginger ale, chilled, over fruit. Dash with aromatic bitters. Makes 6 servings.

Savory Green Beans

2 1-pound cans (4 cups) green beans
1 teaspoon summer savory
2 tablespoons finely chopped pimiento
⅓ cup butter or margarine
½ teaspoon salt and dash pepper

Drain beans; add remaining ingredients. Heat slowly, stirring often. Serves 6.



Do-ahead recipes such as Lemonade Angel Dessert and Emerald Dressing are time-savers when planning a buffet. Greens and fruit cocktail need chilling time too. Only the Seeded crackers, Savory Green Beans, and Shrimp de Jonghe need preparation time just before the party.

Emerald Dressing

A pretty and peppy French Dressing—make it a specialty at your house—

1 cup salad oil
⅓ cup salad vinegar
¼ cup chopped onion (1 small)
¼ cup minced parsley
2 tablespoons finely chopped green pepper
2 teaspoons confectioners' sugar
1½ teaspoons salt
2 teaspoons dry mustard
Dash to ½ teaspoon red pepper

Combine all ingredients in jar or blender. Cover and set aside 1 hour. Shake 5 minutes or blend thoroughly before serving. Makes about 1½ cups of dressing.

Serve with sea food, cottage cheese, or tossed green salads.

Shrimp de Jonghe

Shrimp bakes in a robust garlic-butter sauce with bread crumbs and chopped parsley—

1 cup butter, melted
2 cloves garlic, minced
⅓ cup chopped parsley
½ teaspoon paprika
Dash cayenne
⅔ cup cooking sherry

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2 cups soft bread crumbs

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5 to 6 cups cleaned cooked shrimp (4 pounds in shell)

To melted butter, add garlic, parsley, paprika, cayenne, and cooking sherry; mix. Add bread crumbs; toss. Place shrimp in 11x7x1½-inch baking dish. Spoon the butter mixture over.

Bake in slow oven (325°) 20 to 25 minutes, or till crumbs brown. Sprinkle with additional chopped parsley before serving. Makes 6 to 8 servings.

Lemonade Angel Dessert

1 envelope (1 tablespoon) unflavored gelatin
½ cup sugar
Dash salt

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2 beaten eggs
½ cup water

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1 6-ounce can frozen lemonade concentrate
1 14½-ounce can evaporated milk, chilled *icy cold* and whipped
Yellow food coloring
1 10-inch tube angel cake

Thoroughly mix gelatin, sugar, and salt; add eggs and water. Cook and stir till gelatin dissolves and mixture thickens slightly; remove from heat. Stir in concentrate. Chill till partially set; fold into whipped milk. Add a few drops yellow food coloring. Rub the brown crumbs off cake; tear cake into bite-size pieces.

Cover bottom of 10-inch tube pan with thin layer of gelatin mixture. Arrange ⅓ of cake on top. Pour ⅓ of remaining gelatin over. Repeat layers. Chill until firm. Unmold on serving plate. Trim with daisies. Makes 12 servings.

Follow these guidelines for using herbs and spices–you'll be a seasoning expert!

- When first experimenting, easy does it! Use just enough to heighten natural food flavors.
- Start with ¼ teaspoon dried herbs to four servings; to one pound of meat, poultry, fish; to 2 cups sauce, vegetables, soup.
- Measure dried herbs. Crush in palm of hand before adding—helps hasten flavor release.
- If substituting fresh herbs for dried, use 3 or 4 times as much.
- Add herbs at same time as salt and pepper to meats, vegetables, sauces, and soups.
- In long-cooking foods, such as stews, add herbs during last half hour of cooking time.
- Add herbs to juices or cold sauces well ahead of time—let stand overnight if possible.
- Balance the seasonings. One strongly-seasoned dish per meal is generally a good rule.

IF YOU'RE OUT OF AN INGREDIENT . . .

For best results, use what the recipe calls for. But for real emergencies, you'll appreciate the following ingredient substitution list. (A reminder: 1 tablespoon = 3 teaspoons.)

If you don't have . . . you can substitute		*If you don't have . . . you can substitute*	
1 cup cake flour	1 cup minus 2 tablespoons all-purpose flour	1 square unsweetened chocolate	3 tablespoons cocoa plus 1 tablespoon butter or margarine
1 tablespoon cornstarch (for thickening)	2 tablespoons flour *or* 4 teaspoons quick-cooking tapioca	1 small fresh onion	1 tablespoon instant minced onion, rehydrated
1 whole egg	2 egg yolks (in custard)	1 teaspoon dry mustard	1 tablespoon prepared mustard
½ cup butter or margarine	½ cup shortening plus ¼ teaspoon salt	1 teaspoon baking powder	¼ teaspoon soda plus ½ cup sour milk to replace ½ cup liquid
1 cup whole milk	½ cup evaporated milk plus ½ cup water *or* 1 cup reconstituted nonfat dry milk plus 2 teaspoons butter	1 cup tomato juice	½ cup tomato sauce plus ½ cup water
1 cup sour milk *or* buttermilk	1 tablespoon lemon juice or vinegar plus sweet milk to make 1 cup (let stand 5 minutes)	1 cup catsup *or* chili sauce	1 cup tomato sauce plus ½ cup sugar and 2 tablespoons vinegar (for use in cooked mixtures)